

May 1, 1963

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The Australian

WOMEN'S WEEKLY

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Cookbook

240 RECIPES
from
11 NOTED COOKS

"THE WHOLE TRUTH"

Marilyn
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BY HEDDA HOPPER

Beautiful Roses

SEE PAGES 10-11

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THE WEEKLY ROUND

● As one of the characters in Margot Neville's newest serial, "Drop Dead" (it begins in this issue on pages 30-31), literally does drop to his death, the title is most appropriate . . . but is also a departure from tradition for the popular Australian author.

ALL the titles of her other mystery novels have included the word "murder."

"But I've become rather bored with that," Margot Neville told us, "and decided a change was needed."

"My publishers, Geoffrey Bles, were delighted with it. We feel it is quite an international slang expression and it is rather expressive."

Incidentally, "Drop Dead" is the 18th novel by Margot Neville and the 15th to appear in The Australian Women's Weekly.

Many of her titles have been translated and one of her biggest markets is Western Germany, where more than half a million Margot Neville mysteries have been sold.

"The West Germans, apparently, are most attached to Grogan and Manning (her heroes)," she said.

ONE of the world's most eminent philosophers, the famous Bertrand Russell, wrote our most unusual short story, "The Misfortune

Our Cover

● Exquisite roses are Rosa Bourboniana, Souvenir de la Malmaison, at Mr. W. Price's nursery, Cransley, Campbelltown, N.S.W. Mr. Price specialises in old-fashioned roses. This particular variety is a climber. Picture by staff photographer Ron Berg. ● See "30 Beautiful Roses," on pages 10, 11.

of Being Out-of-Date," which begins on page 29.

As an outspoken crusader for nuclear disarmament he has in this brilliant story suggested how peace and happiness could be achieved for the world if the East and West came to amicable terms.

Whether one agrees or not with Bertrand Russell's theory it certainly makes fascinating reading.

The story is taken from the philosopher's recent collection of short stories, "Fact and Fiction."

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Abbey bells ring out for Alex

By
Helen Cathcart,
the Queen's biographer

● Britain's best bellringers will climb 164 steps at Westminster Abbey — on empty stomachs — to ring out a wonderful three-hour wedding peal for Princess Alex and Mr. Angus Ogilvy.

THEY'LL ring 4000 changes on the Abbey's eight bells — in fact the bellringing is one of the most important jobs on Royal wedding day, April 24.

But why the empty stomachs?

The truth is that good bellringing, which is a very energetic job, can't be done on full stomachs. There just wouldn't be the musical result.

So an early (substantial) tea has been planned for the ringers afterwards.

Two of the Abbey bells are so old that they were rung to warn England of the Spanish Armada in 1588.

The prettiest preparations, from the rose-petal confetti to the gleaming harness on the Royal coach horses, have been made for the wedding.

Though always kept in first-class condition, all the Royal carriages have been scrupulously overhauled.

The harness-cleaner worked as his father and grandfather before him, checking off the 40 different leather parts of a harness as he dealt with each: "Headpiece, facepiece, winker stays, winkers, noseband, browband, breast-collar . . ."

Since there were seven sets of six-horse harness to do, 1680 pieces in all, his task was no light one.

Two new Cleveland Bay horses were specially trained for the wedding—gramophone records accustomed them to the sudden crash of organ music, flags and banners were waved near them to train them against shying, and to get them used to shrill crowds they were halted near schools as the children came out.

Queen's approval

Inside the Abbey, guests with sensitive noses may sniff a little—for even the Abbey incense can't entirely hide the odor of gallons of methylated spirit used to remove the grime of 700 years from the creamy Caen stone of the building.

For the wedding comes in the middle of the Abbey's great face-lift, a million-pound scheme started some time ago.

Some of the delicate stonework has to be scraped with a razor — and an old-fashioned cut-throat has been proved best.

The Queen made all the necessary formal assents to the marriage before she left on her Australian tour.

This was necessary, because Alexandra is bound by the provisions of the "R.M.A." as members of the Royal family call the Royal Marriages Act.

If her intended marriage to a commoner had incurred the disapproval of Parliament—which happily, of course, it didn't—a wedding would have been void.

● Bridal pair Princess Alex and Mr. Angus Ogilvy attend the Royal Film Performance of 1963 at the Odeon Theatre, London. The film was "Sammy Going South," starring Edward G. Robinson. The Queen Mother, Princess Margaret, and Lord Snowdon were the other "Royals" present.



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Mink and diamond But Alex and Angus had wanted "family only"

By ANNE MATHESON, of our London staff

THE wedding of Princess Alexandra to Angus Ogilvy has revived all the splendor of a Royal marriage.

Not since the bride's mother, Princess Marina, was married in Westminster Abbey have so many Royal heads gathered for a wedding.

The Princess, who had secretly hoped for a quiet wedding, is having just the opposite.

When Alexandra and Angus pleaded for a small family ceremony "with a party for our friends," the Queen sympathised, and promised to give a dance before the wedding at Windsor Castle.

It was Princess Marina who insisted on a full-scale, spare-no-expense affair.

"You have Royal relatives throughout Europe and friends all over the world," she reminded her daughter, "I cannot disappoint them."

So the Queen's dance at Windsor Castle became the most glittering ball of the century.

The famous Waterloo Chamber was refurbished

for the occasion, and two tons of carpet, not disturbed since Queen Victoria's reign was rolled back so that guests could dance beneath the enormous gas-lit chandeliers.

Television cameras have been installed in Westminster Abbey, and at St. James' Palace the magnificent gold plate has been brought out for the wedding breakfast in the ornate State rooms.

When the invitations went out, nobody was forgotten, from the Princess' Greek relations to Mademoiselle Celia, who trimmed her honeymoon hats; from the noble Scottish relatives of the bridegroom to Mr. Jack Reilly, the Australian transport officer whose organisation helped make her first official tour abroad a smooth success.

The invitations caused excitement throughout the palaces of Europe as kings, queens and princesses prepared for a royal reunion.

I met 20-year-old Princess Irene of Greece in couturier Jean Desses' Athens salon, where her dresses for the wedding and the dance at Windsor Castle were made.

"It is all so exciting, isn't

it? I wonder who will be next to marry?" she said.

Princess Irene and Princess Alexandra are cousins, and both were bridesmaids when Irene's sister, Princess Sophia, married Prince Juan Carlos of Spain.

"We had such a happy time at that wedding," Princess Irene said. "But although we thought Princess Alexandra must be falling in love, none of us suspected who it was."

Alexandra's wedding has given Crown Prince Constantine of Greece an opportunity for a reunion with his young fiancée, Princess Anne Marie of Denmark.

Princess Anne Marie, who is also related to Alexandra, is in London for the wedding.

"They have so little opportunity of seeing each other," said the Grand Marshal of the Greek Court, Mr. D. Lividis, who accompanied Queen Frederika and the Greek royal entourage to London, where they are staying at Claridges.

Jean Desses designed a white organza dress, embroidered all over with a Greek key pattern in gold thread, for Princess Irene to wear to the pre-wedding ball, and a pearl-grey Grecian-draped chiffon dress for Queen Frederika.

He had in mind his country's colors when he designed chiffon cocktail dresses in blues and yellows for the Abbey wedding.

Princess Sophia, who now lives with her husband in Madrid, bought her clothes for the wedding from Spanish couturier Balenciaga.

With Prince Juan Carlos she has joined her family at Claridges, where King Olaf and Prince Harald of Norway—more Royal relatives of Alexandra—are also staying.

Princess Marina insisted on absolute secrecy for the magnificent gowns and jewels she and her daughter will wear.

John Cavanagh, who de-

signed the bridal gown and veil, has been invited to the Abbey ceremony, as has Madame Vernier, who made the Princess' trousseau hats for her honeymoon in Scotland and abroad.

Princess Alexandra, who until now has had little important jewellery, has been showered with Airlie family jewels and necklaces, tiaras, and bracelets from the Queen and her other Royal relatives.

Popular, happy-go-lucky Alex, once dubbed "the Princess who spurns mink and diamonds," has suddenly become a mink-and-diamond girl.

Her wedding gifts include a mink coat and jacket as well as the many household goods she listed among the things she would like.

"Aunt Ag," Princess Marina's aunt, who lives in a cottage on Alex's brother's estate, Coppins, in Buckinghamshire, did not hide her surprise that the Princess managed to keep her wedding gown and trousseau a secret.

"It's not like Alexandra to be so guarded," she said.

Off-the-peg

A vendeuse in a London salon once overheard Princess Marina cautioning her daughter to be careful what she said about her clothes.

"But you know I'm not a careful person, Mummy," was Alexandra's reply.

"Then you must learn to be," her mother admonished.

Alex did much of her trousseau shopping in and out of department stores, parking her Mini-Minor on the meters and emerging triumphant with sometimes half a dozen off-the-peg dresses in carrier-bags.

Her trousseau is quite large, but that is how Alex likes to dress—plenty of inexpensive clothes which she wears just a few times.

Shopping for the Scottish part of her honeymoon, Alex's future mother-in-law took her to an exclusive handknit shop in London,

ALEX and Angus went shopping together in Kensington (above) for household goods for their home at Richmond.

RIGHT: The couple leave Buckingham Palace after discussing arrangements for their Abbey wedding with the Queen.



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DRW/2.21

THE AUSTRALIAN WOMEN'S WEEKLY — May 1, 1963

wedding

NO SERMON AT ABBEY

● Neither Alex nor Angus wanted a sermon at their marriage. Rev. H. Lorimer Rees will read the First Epistle of St. Paul to the Corinthians, Chapter 13.

Reading from the Authorised Version at one of the wedding rehearsals, Mr. Rees said: "We shall have this wonderful word 'charity' and not use the Revised Version, which says 'love'."

The chapter reads:

Though I speak with the tongues of men and of angels, and have not charity, I am become as sounding brass, or a tinkling cymbal.

And though I have the gift of prophecy, and understand all mysteries, and all knowledge; and though I have all faith, so that I could remove mountains, and have not charity, I am nothing.

And though I bestow all my goods to feed the poor, and though I give my body to be burned, and have not charity, it profiteth me nothing.

Charity suffereth long; and is kind; charity envieth not; charity vaunteth not itself, is not puffed up.

Doth not behave itself unseemly, seeketh not her own, is not easily provoked, thinketh no evil;

Rejoiceth not in iniquity, but rejoiceth in the truth; beareth all things, believeth all things, hopeth all things, endureth all things.

Charity never faileth: but where there be prophecies, they shall fail; where there be tongues, they shall cease; where there be knowledge, it shall vanish away.

For we know in part, and we prophesy in part. But when that which is perfect is come, then that which is in part shall be done away.

When I was a child, I spake as a child, I understood as a child, I thought as a child: but when I became a man, I put away childish things.

For now we see through a glass, darkly; but then face to face: now I know in part; but then shall I know even as also I am known.

And now abideth faith, hope, charity, these three; but the greatest of these is charity.

which sells anything from glamorous beaded knitwear to made-to-order sporty tailored suits.

Alexandra ordered a lichen-green suit with a green-and-saffron shantung lining to match the overblouse.

Lady Ogilvy also had her future Royal daughter-in-law measured for a soft handknit sheath with a silver thread running through it for after-five occasions, and even the fashionable Princess Marina succumbed and ordered a navy-and-white cardigan suit for her own spring wardrobe.

I learned from one of her family that Alexandra's slim figure for her wedding day is the result of careful control.

She felt she could not keep to a rigid diet through all the pre-wedding parties, so she decided to eat spar-

ingly and drink only a small sherry or tomato juice instead of cocktails.

At home she drank lemon water instead of tea or coffee, and took saccharine instead of sugar.

The bridesmaids, led by Princess Anne, at 12 a "veteran" of many weddings, have had three rehearsals at the Abbey.

Fanfare

The Queen's daughter, noticeably taller and more slender, helped train the other members of the retinue, Doune Ogilvy, Emma Tennant, Georgina Butter, and Archduchess Elizabeth of Austria.

They will enter the Abbey to a trumpet fanfare composed by Sir Arthur Bliss, Master of the Queen's Musick, and walk slowly up the aisle to the singing of

the hymn "Holy, Holy, Holy."

Australian organist Sir William McKie has followed tradition and composed a special piece of music for the Royal wedding.

"At the wedding of the Princess' parents my predecessor, Sir Ernest Bullock, composed a piece which ran to about 14 pages," Sir William said.

"My humble contribution, a setting of verses from Psalm 37, will amount to two rather small pages."

Alex and her fiancé had a long consultation with Sir William, who was organist at the Queen's wedding and Coronation and at Princess Margaret's wedding.

They chose the hymns and anthems with him, including the Walford Davies anthem "God Be in My Head."

The Archbishop of Canterbury at the private Royal rehearsal spoke with the bride and the Duke of Kent, who flew from Hong Kong to give his sister away.

"Yours was the last wedding at which I officiated," he reminded the Duke. Dr. Ramsay, formerly Bishop of York, became Archbishop of Canterbury soon after the Duke's wedding to Katherine Worsley in York Minster.

Scots in swirling kilts are descending over the borders for the wedding of "Young Master Angus."

Many of the tenants from

Airlie Castle will be there, wearing the Ogilvy tartan.

Angus Ogilvy doesn't pretend to be wealthy in terms of millionaire tycoons, but, as Princess Marina said with approval, "He is hard-working."

New life

Angus is director of 50 companies (one of which cleans the windows of the Royal palaces), and Alex will make her new life among the aristocratic family of the House of Airlie.

In many ways the bride and groom are strikingly different. Alex tends to drive her Mini car on the acceler-

ator and brakes, while Angus is extremely cautious in his 100 m.p.h. Jaguar.

While Alex reads little, and has no head for figures, she can out-twist any of her friends. Angus is a serious businessman, more fond of Scottish dancing than twisting.

Both are fond of music and painting, but while Alex is not always on time, Angus is a stickler for punctuality.

Alex is following the nicest of all the Royal family traditions by marrying a Scot. The Queen Mother is a Scot, so is the Duchess of Gloucester, and now Princess Alexandra will dance a Highland reel wearing the sash of the Airlies.



CECIL BEATON took this portrait of Princess Alexandra and the Hon. Angus Ogilvy shortly before their wedding day. They will honeymoon in Scotland and abroad.

NEXT WEEK

● Big ideas for small gardens

In color, a four-page gallery of small gardens throughout Australia which show how the owners' careful selection of trees, shrubs, and plants—coupled with simple landscaping—has given a feeling of spaciousness to average allotments.

With each garden is the story of how the effect was achieved.

ALSO, for readers making their own gardening books, there are six more cut-out-and-keep pages—about trees, of all sizes, for putting color into gardens.

● For cooks

A special six-page cookery section has "Letterbox for Cooks," in which readers' cooking queries are answered, plus "What Went Wrong—How to Put It Right," a feature that takes a common cooking mishap, explains why, and tells how to salvage the remains. The answers are from our Leila Howard Test Kitchen.

For cooks, too, is a feature on delicious—while truly low-budget—meals.

● "Being a Widow"

All women will want to read this touching reader's story. A lonely but brave woman gives helpful and heartening advice to other widows.

● Children's patterns

Seven patterns to order for dresses, coats, and a two-piece casual outfit for girls aged six to 12.

● Winter hand-knits

Easy-to-follow patterns—two jumpers, a jacket, and a handbag-scarf-hat set.

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CARNATION BASIC CREAM PIE FILLING

1 x 9" baked pie shell; ½ cup sugar; 3 tablespoons cornflour; ½ teaspoon salt; 1 cup water; 1 large can (14½ oz) Carnation Evaporated Milk; 2 egg yolks; ½ teaspoon vanilla.

Combine sugar, cornflour, salt and water with Carnation Milk over low heat or in a double boiler. Cook 12-15 minutes stirring constantly until thickened. Add a little cooked custard mixture to egg yolks, mix, pour into remaining

custard. Cook 3-4 minutes stirring constantly. Add vanilla, pour into a cool pie shell.

MERINGUE TOPPING. 2 egg whites; pinch salt; 4 level tablespoons castor sugar.

Whip egg whites with pinch salt until stiff. Gradually beat in sugar until meringue is stiff. Place on top of cool pie, sealing meringue to edges of pie crust. Bake in a moderate oven 350° F. 10-12 minutes.

VARIATIONS:

Carnation Chocolate Cream Pie. Add 2 tablespoons cocoa to basic cream pie filling. Use ¾ cup sugar instead of ½ cup.

Carnation Coconut Cream Pie. Add ½ cup shredded coconut to the basic filling. Sprinkle meringue with ½ cup coconut before browning.

Carnation Banana Cream Pie. Slice 3 ripe bananas into pie shell. Cover with the basic cream pie filling and meringue.





BEVERLEY PROWSE, a former Miss Victoria, is 29.



JACK HYLTON, wealthy English impresario, is 70.

JACK HYLTON'S WEDDING

● "I wish I'd known about it sooner," said "Crazy Gang" leader Bud Flanagan when he learned of Australian Beverley Prowse's wedding to Jack Hylton. "I'd have liked to be best man."

BUT if the "Crazy Gang" had been in on the secret, it's likely that the ring would have been stolen, and three elderly female impersonators would have turned up as bridesmaids.

It would have been a sign of affection from that crazy lot, for whom Jack Hylton was manager until their farewell performance last year.

But it just happened that the Hyltons wanted a quiet wedding instead.

The theatre trade spends most of its time beating the big drum—but when the experts want to keep something under their hats, they know all the tricks.

So when 29-year-old Beverley, model, actress, and former Miss Victoria beauty queen, married 70-year-old impresario Jack Hylton, one of the wealthiest and most popular people in English show business, they were a clear week ahead of the newshounds.

By the time front-page headlines blossomed in the English Press the Hyltons had been married in the Town Hall at Geneva, with only two friends there as witnesses—Lockheed aircraft man Walter Currie and his Australian wife, Dauna.

From there they flew to Athens, Cyprus, and Beirut before the hounds caught up

with the scent, and then to Madrid.

There, in the hairdressing salon of the Hotel Castellana Hilton, Beverley said resignedly, "Well, we did get seven days free."

"We don't even get a meal in peace at the moment, but we hope it will quieten down soon and we can get on with our honeymoon."

"We want to go to Seville for the fiesta there, and see some more of Spain before we go to New York and then back to England."

Both Beverley and her

husband are old hands at European travel, but Jack will be breaking new ground later this year when they

By
CELIA HENDERSON
of our London staff

plan to go to Australia to visit Beverley's parents in Toowoomba, Queensland.

Jack is already an old friend of Beverley's brother, Linden, whom he met in England 18 months ago.

At that time Jack and Beverley had known each other for nearly three years. They met through many shared interests in sport, and particularly in racing.

Beverley has always had a big circle of friends among the Australian cricketers and tennis players visiting England—Jack is a devotee of cricket, golf, and football—but, like so many theatre personalities, he is a racing addict, too, and started his own stables some years ago.

It was at his informal Ascot parties that their friendship grew.

This winter Beverley flew home to tell her parents of her plans, asking them to keep the secret.

"They did it so well that when the first inquiries came through they pretended they didn't know anything about it," Beverley said.

This is her first marriage and Jack's second. He has been a widower since 1957.

Green-eyed, brown-haired Beverley, who is 5ft. 5½in. tall with 36-23-36 model measurements, is two years younger than her eldest step-child, Jackie, who last year married Irish jockey Liam Werd.

"Why should I mind if Jack's old enough to be my father?" said Beverley.

"Background"

"He's one of the most interesting men I've ever met in my life, and we've got so many interests in common."

"I love the theatre even more than films, though I've never played on the stage."

"But, anyway, I don't want to go back to it professionally. I'm very happy to stay in the home background and help entertain Jack's friends."

Jack Hylton has covered a lot of ground since he started his professional career at the age of 13, bashing the piano and singing in a seaside pierrot troupe in the summer holidays.

He went on to be a conductor, composer, band-leader, and impresario.

He is now one of the major shareholders in Eng-

land's South-Western TV channel (where the Joan Sutherland programme was made), and supplies shows on contract to another major TV group, as well as backing big stage shows in London.

During the war, when the London Philharmonic Orchestra was bombed out of house and home and had literally nowhere to go, Mr. Hylton, to their great surprise, booked them with a conductor, now Sir Malcolm Sargent, for twice-nightly tours of the music halls.

Their programmes of "classical pop music," largely chosen by Mr. Hylton, saved their professional life till they could get on their feet again.

There will be plenty of friendly celebrations for the Hyltons when they get back to London.

Jack Hylton has more friends in and out of show business than anyone could count, and Beverley looks forward to entertaining them.

"Jack has just bought a lovely flat in Grosvenor Square, which should be good for seeing our friends," she said.

They also have a villa at Cap d'Antibes, on the French Riviera.

Both Jack's daughters are grown-up, but his son, John, is still at school in London, and dropped in on the honeymooners during his holidays.

"I think both families are pleased," said Beverley, "and if they're as happy as we are then we shall all be laughing."



NEWLYWEDS Mr. and Mrs. Jack Hylton. "He's one of the most interesting men I've ever met," says Mrs. Hylton.

"PALADAC
will pick you
up"



These kiddies are playing the age-old game of "Doctor and Patient"; make-believe, of course, but wise mothers endorse the reality behind the "Little Doctor's" prescription. PALADAC does indeed pick children up. Its 9 vitamins promote healthy growth, stimulate jaded appetites, help build healthy bodies able to

withstand ailments often met in growing up. Valuable during convalescence, PALADAC is the good health companion children need regularly, its Vitamin A is essential for resistance to infection.

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A baby for Jackie

From **GEORGE McGANN**,
in our New York office

● The new baby at the White House is going to make America's First Residence a bigger tourist attraction than ever.

ALREADY throngs gather outside the fence each morning to watch five-year-old Caroline Kennedy and her brother, John, two, playing on their swings and in sand-boxes.

America's "best-kept secret" was out when it was announced that the First Lady was expecting a third child.

Rumors had spread throughout Washington when Jacqueline Kennedy cut down her usual busy schedule after Christmas.

But those in the numerous Kennedy clan and others close to the White House maintained a discreet silence until the official word was given that the President's wife would have a baby at the end of August.

The exact date will be known in advance of the event, since the birth will be by caesarean section. Caroline and John were both caesarean births.

Mrs. Kennedy's physician, Dr. John W. Walsh, who attended her during and since the delivery of her second child, has severely curtailed her activities for the next four months.

She will not be able to accompany her husband, as she had originally hoped, on his trip to Europe.

Mrs. Kennedy, who spent Easter at Palm Beach,

Florida, is returning to Washington briefly, then going to the Kennedy family compound at Hyannis Port, Massachusetts, to await the child. However, the birth will take place in Washington.

Dr. Walsh emphasised that special precautions were necessary in Mrs. Kennedy's case, since she has already had four caesarean operations.

Before Caroline was born, Mrs. Kennedy had an emergency caesarean in 1955, when a premature child was born dead. She had another emergency operation in August, 1956, when she had a miscarriage.

Americans reacted to the news of the expected birth in the White House the way loyal Commonwealth citizens would greet a similar announcement from Buckingham Palace.

Kennedy clan

Mrs. Kennedy, who is 33 (her husband is 45), will be the second wife in history to bear a child while occupying the White House. The first was Mrs. Grover Cleveland, in 1893.

The White House announcement came shortly after the country had learned that two more children would soon be born to other members of the prolific Kennedy clan.

Ethel Kennedy, wife of the



JACKIE KENNEDY leaving church after an Easter service with John, jun., and Caroline.

President's brother, U.S. Attorney - General Robert Kennedy, is expecting her eighth child in June, and Joan Kennedy, wife of another brother, Senator Edward (Ted) Kennedy, is expecting her third child in August.

By the end of August the Kennedy clan will boast a grand total of 23 children. The President and First Lady will have three; the Attorney-General and his wife will have eight (the eldest is 11-year-old Kathleen); the Senator Kennedys will have three; Mr. and Mrs. Sargent Shriver (Eunice Kennedy, sister of the President) have three; Mr. and Mrs. Peter Lawford (Patricia Kennedy) have four; and Mr. and Mrs. Stephen Smith (Jean Kennedy) have two.

The President's parents, Mr. and Mrs. Joseph P. Kennedy, had nine children.

According to some reports, President Kennedy would like to have another boy, but Jackie is said to have no preference.

Mrs. Kennedy has seemed to be in perfect health in recent weeks. She has had to stop water-skiing and swimming, but has been cruising with the President aboard their yacht, Honey Fitz.

She chatted gaily at Easter with old friends, but dropped no hint of her big secret.

Her Press secretary, Pamela Turnure, confessed that she did not know about the expected baby until the official White House announcement. Several close friends of the Kennedys were also taken by surprise.

The First Lady is highly conscious of her responsibilities as "First Mother."

She has declared that her responsibilities as a mother were far more important to her than her other role.

"First Secretary" contest

MISS JANET MACKIE, 23, is the New South Wales State winner of the "First Secretary of Australia" contest, conducted by the Junior Chamber of Commerce.

The A.C.T. winner, Mrs. Dawn Searle, 27, is a



Miss Janet Mackie

Queenslander who went to Canberra in 1956.

Miss Mackie, of Leichhardt, is private secretary to the managing director of Sterling Pharmaceuticals Pty. Ltd. in Sydney.

She left school aged nearly 15, studied shorthand and typing at a commercial college for a year, then joined her present firm as secretary to the sales manager.

A year later she became secretary to the managing-director.

Miss Mackie plans to go overseas in two years' time.

Her outside interests include golf, squash, Continental cooking, and collecting records.

She is enthusiastic about interior decorating, which she studied at an evening course last year.

Miss Mackie, the only

secretary with a suburban firm among the five N.S.W. finalists, survived a three-hour technical examination in shorthand and typing, and came out with top honors in the non-technical judging—dress, tact, speech, poise, and general knowledge.

Mrs. Searle's husband, Richard, a programmer with the Department of Health in Canberra, says he owes much to Dawn for her encouragement and help in typing his reports and theses.

They have two children, a girl, four, and a boy, two. She attends adult-education lectures in psychology, music appreciation, ancient Roman life and literature.

Miss Mackie and Mrs. Searle are competing with the winners from other States, who will be in Sydney



Mrs. Dawn Searle

this week for the national judging.

The finalists will return to Sydney again on May 14, Proclamation Night, when Australia's First Secretary will be announced.

The winner will receive a £100 wardrobe and a round-the-world flight with Qantas for herself and a chaperon of her own choice.

Her schedule has been arranged so that she will be in the United States in July when the American Secretary of the Year is chosen.

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● *Verschuren's Pink*, vigorous, fragrant. Does well anywhere.



● *Golden Masterpiece*, vigorous, faint perfume. Does well anywhere.



● *Teenager*, medium-size, good dense growth, faint perfume.

30 Beautiful Roses



● *My Choice*, French variety, fragrant, vigorous blooms to 5in. across, upright growth.



● *Orchid Masterpiece*, a recent hybrid tea, bears well and is very vigorous. Does well in warm areas.



● *Elegance*, dark yellow double blooms on stiff stems, healthy foliage. It is a very popular old-timer.



● *Greenfire*, a floribunda rose with profuse yellow semi-double blooms which do not fade. The plants are vigorous, of medium height, and the foliage is good. The blooms are compact, about 3in. in diameter. Continuous flowering.



● *Golden Showers*, a climber, has medium-size blooms. Popular with flower arrangers.



● *Hawaii*, hybrid tea, appeared here in 1960. Long stemmed, very fragrant. Recommended.



● *White Christmas*, medium-height hybrid tea. Free flowering, little or no perfume. Does well anywhere.



● *Diamond Jubilee*, vigorous, free flowering, good growth.



● *Star Fire*, hybrid tea, very vigorous growth, and a faint perfume.



● *Spek's Yellow*, free-blooming hybrid tea, tall bushes, fragrant.



● *Message*, fragrant hybrid tea, is vigorous, good for cutting.



● **SHELL QUEEN** is a pale pink sport, a seedling from the famous grandiflora Queen Elizabeth. It is now regarded as a hybrid tea rose and has a faint but very sweet perfume.



● **Memoriam**, luminous pink hybrid tea rose, has large double blooms on strong stems. Some scent.



● **Super Star**, a great prizewinner, has long stems and blooms which last well and do not fade.



● **Dame Edith Helen** has fragrant, full pink blooms, does best in the inland.



● **Tahiti** is a hybrid tea rose with double yellow flowers flushed with pink, faint perfume. Does well.



● **Cannes Festival**, tri-color hybrid tea rose, high-quality, shapely blooms, faint perfume.



● **Symphony**, double hybrid tea rose, a variegated pink. An exhibitor's rose.

A catalogue of old and new beauties from which to choose for the rose-planting season



● **The Doctor**, an American rose, first appeared in 1936. Large buds open to semi-double or double satin-pink blooms. Good growth.



● **Patrick Anderson**, an Irish hybrid tea rose, has large, shapely blooms of a rich rose-pink, and very fragrant perfume.



● **Garden Party**, novelty hybrid tea rose, large, free-flowering blooms with a faint perfume, and strong stems, prolific foliage.



● **Don Juan**, a climbing polyantha rose from America, does well everywhere. Has a strong growth of dark red blooms.



● **Sterling Silver**, double silver-lavender hybrid tea rose, has dark green, leathery foliage. Is very fragrant.



● **Tzigane**, hybrid tea rose, is one of the best bi-colors. Blooms are coppery-salmon with a yellow reverse. Good, vigorous growth, it is recommended.



● **Mrs. Georgia Chobe** has double, fragrant flowers opening from long, pointed buds. A tall, strong grower, it does well anywhere. Light pink blooms.



● **Josephine Bruce** is a hybrid tea rose with semi-double blooms. Vigorous, free flowering, fragrant.



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IT will be a dreamy wedding for Alexandra Hyde-Clarke and Alistair Macdonald at St. Clement's Church, Mosman, on May 4, with the reception afterwards at "Brent-knowle," the home of Mr. and Mrs. Charles Hodgkins, of Neutral Bay.

The house, set in spacious grounds, will be lit completely by candles for the occasion and decorated with masses of white roses. There'll be no formal speeches or toasts and a smorgasbord will be set in the dining-room—including a sucking-pig! Alexandra ("Sandy") is the daughter of Mr. Alexander Hyde-Clarke and the late Mrs. Hyde-Clarke, of Jersey, the Channel Islands. For her going-away suit, her father has sent yards and yards of navy jersey handwoven on the island. Her wedding dress is made of exquisite silk shantung flown from Hong Kong. Alistair is the son of Mr. and Mrs. Graham Macdonald, of Mosman. Best man will be his brother, Dr. Graham Macdonald, who arrives in Sydney three days before the wedding from the R.A.A.F. base in Ubon, Thailand, where he was medical officer.

PRETTY Ann van Bochove has announced her engagement to the boy next door—well, almost. Her fiancé, Max Brunninghausen, lives opposite in Kambala Road, Bellevue Hill. Ann and Max announced their engagement at a party given by his parents, Mr. and Mrs. Max Brunninghausen, before they left for Europe for four months. There's been lots of coming and going in the household, as Max arrived home the day of the party after a trip to Japan. Ann's parents, Mr. and Mrs. Adrian van Bochove, are also planning a party for the young couple at their home on May 4—and then they're off to Europe for two months. Ann is wearing a sapphire-and-diamond ring and is planning a December wedding.

ALANA BURKE, of Roseville Chase, has long-distance conferences with her fiancé, John Shaw, about the color schemes for their new house, which is being completed on the Shaws' family property at Gladstone, Qld. They will move into the house after their wedding at St. Swithun's Church, Pymble, on May 9. For her wedding Alana will wear John's gift of an heirloom diamond-and-aquamarine pendant, matched to her engagement ring. Alana is the daughter of Mr. and Mrs. A. J. Burke, of Roseville Chase, and John is the son of Mr. and Mrs. W. J. D. Shaw, of "Rodd's Bay," Gladstone, Qld.

PHILIPPA KING has chosen a classical wedding gown of white satin for her wedding to John Sendall at Shore Chapel on Friday, April 26. Philippa is the daughter of the Dean of Goulburn, the Very Rev. A. C. King, and Mrs. King, and the bridegroom is the son of Mr. and Mrs. N. C. Sendall, of Goulburn.

BECAUSE she wore her grandmother's lace wedding veil, Gwen Boydell chose ivory satin for her bridal gown. "The veil had slightly yellowed over the past 50 years and white would have been too great a contrast," she explained. The bride and groom, Mr. Ian Hamilton, knelt at the altar on cushions embroidered by her grandmother, Mrs. S. Hinder, for her own wedding and they were later used for her parents' wedding.

ABOVE LEFT: Angus Munro, of "Ross," Bundarra, pictured with his wife, Sally, between chukkas at the County Polo carnival at Warwick Farm. Angus played for Scone. **ABOVE:** Richard Bray, who played for Toompang, talking to his sister, Lynne-Margaret Bray, of Forbes, at the polo.

WHITE was right for some of the prettiest dresses at the Pied Piper Younger Set's dance last week. Dark-haired Julie Zerky looked stunning in white satin with a camisole top, flaring trapeze-style to the ankles, where it was heavily beaded. Tina McFarlane wore her white corded silk debut dress, which has a high halter neck and is cut right down to the waist at the back. Wendy Rowe's white crepe dress fell from a high boat neckline to a band above her knees and then gracefully to the floor. Pam Keeler combined white with violet—her dress of Thai silk had a guipure lace bodice and a bouffant skirt of violet silk.

UNEXPECTED interruption at the County Polo when Geoff Ashton, playing for Scone, fell off his horse, which then took off for stables and home across the Hume Highway. There was a mad dash to close the gate, but the horse left his pursuers for dead. Finally Geoff had to leap in his car and drive across to Warwick Farm Racecourse to recapture his horse. Ten minutes later the game was under way again.

THE Woollahra Torch Bearers for Legacy are holding a matinee at the Vogue Theatre on April 30. The movie screened will be "My Geisha" and the committee will be selling coffee and sandwiches in the foyer from 11.30 a.m. There'll also be a stall with some of their yummy home-made cakes and jams. The new president is Mrs. L. Sawyer, of Darling Point—she has her daughter Muffy and son-in-law Rod Kendall staying with her from Wagga.

ATTRACTIVE Sue Quigley is just back after a fabulous three weeks' holiday in Hong Kong. Some of the highspots of her trip were the Navy's reception on H.M.A.S. Melbourne and dinner on H.M.A.S. Parramatta. Friends in Hong Kong took her picnicking a little way from the Communist border between China and the New Territories and on a swimming party on a Chinese junk, where everyone dived over the side as the junk moored off an island near Aberdeen and then clambered back on board for lunch. She visited the famous Walled City at Kam Tim, which is only about an acre in area and hundreds of years old, then dined at the Sea Palace after choosing her fish dinner while it was still swimming in the tank! Sue arrived home just in time to celebrate her twenty-first birthday with a party at Killara on April 27.

LOTS of treasures she collected during her residence in the East will be among exhibits at the display of Art and Antiques at Mrs. Eric Trist's waterfront home in George Street, Carcel Bay, on April 27. They include a blue-flowered white porcelain plate, lavishly engraved with gold, presented to her by the late Sultan of Johore. The exhibition, which will aid the Whale Beach and Palm Beach branch of the Red Cross, will be open from 11 a.m. to 7 p.m.

SOCIAL ROUNDABOUT



ABOVE: Pumpkin lanterns added color to the canopies and marquees of "Rosemont," Woollahra, when Lady Lloyd Jones gave a late-evening reception for 400 guests. Among those present were Mr. and Mrs. Alvin Burton Taylor, of Warrancee, who chatted with Mr. Pieter Vink, of Pymble (at right).



ABOVE: Mr. and Mrs. Frank Moore, who married at St. Joseph's Church, Edgecliff. The bride was formerly Miss Jan Henty, the only daughter of Mr. Douglas Henty, of Rose Bay, and Mrs. Joan Henty, of Darling Point. The bridegroom is the only son of Mr. and Mrs. Gerald Moore, of Moree. The bride was attended by her cousin, Mrs. Dugald Munro, and Mrs. Bill Maxwell.



ABOVE: A picnic at the polo for the president of the County Polo Club, Mr. Reg Farrell (left), and his wife, who poured coffee for Mr. John Gorman, of "Talesin," via Queanbeyan. Mr. Gorman captained the newly formed Canberra team at the County Polo Carnival at Warwick Farm.



COMING-OF-AGE. Mr. and Mrs. Vincent Fairfax gave a dinner-dance at "Elaine," their harborside Double Bay home, to celebrate the 21st birthday of their son John. ABOVE: Mrs. Fairfax (centre) is pictured with Miss Gail Porter, of Darling Point (at left), and Miss Amanda Grace, of Toorak, Vic., who were among the 170 guests. AT LEFT: Guest of honor, Mr. John Fairfax (on left), with Misses Priscilla Nisbet, Kay Vernon, and Mr. John Roberts. John is an old Geelong Grammarian and many Victorian friends came up for the party.





Skin care in the 7 sensitive teenage years

A clean, fresh complexion is one of life's most precious gifts to a girl, but it needs special care to keep it that way. Proper treatment in the seven sensitive teenage years not only helps to avoid skin blemishes, but lays the foundation for a lifetime of natural loveliness.

Teenagers for various biological reasons, are bothered with more complexion troubles than adults. Some teenagers' skin faults are made even worse by simple neglect; they don't wash often enough.

Cleansing with any good soap will help in these cases, but regular daily cleansing with Rexona Soap does something more towards solving complexion problems.

Rexona Soap will actually nourish the skin because it contains four medicated oils — oils of Cade, Cassia, Cloves, and Terebinth. These specially blended beauty oils cleanse deep down into the pores to lift ingrained dirt and stale cosmetics. At the same time, they have a gentle nourishing effect.

Remember that proper care of your complexion in the sensitive years can bring a lifetime of natural loveliness.

This is expressed in the radiant glow of a petal-soft skin. Incidentally Rexona Soap is as mild and fragrant as you could possibly wish.

Make sure you guard your natural loveliness with cool, jade-green Rexona Soap. It is one of the most important steps towards becoming the woman you want to be.

If you would like a free sample of Rexona Soap, write to G.P.O. Box 3359 Sydney, N.S.W.



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LETTER BOX

• We pay £1/1/- for all letters published. Letters must be original, not previously published. Preference is given to letters with signatures.

Children come first

WHY do many mothers cook to please only their children? A friend of mine admitted that her husband loved meat pudding, but that she never made it for him because the children did not like it. Surely she should realise that it is her husband who provides the money with which to buy the food, therefore his tastes should be considered first. In my home my husband and my father have always been given their favorite foods. And the children are taught to eat the meals put before them.

£1/1/- to Mrs. Roberts, Coogee, N.S.W.

Front-seat driving dangers

I STRONGLY object to parents allowing their young children to stand up in the front seat of the car. Even the most careful driver has to stop suddenly sometimes, with the result that either the child hits itself against the windscreen or the driver has to take his hands off the wheel to stop the child falling forward. I think people driving in this way should be liable to a fine—as is any other dangerous driver.

£1/1/- to Mrs. P. Walsh, Balacava, Vic.

It boosts their morale

I NEVER worry when unexpected visitors catch me with the house in a terrible mess. I always console myself with the thought of the boost their morale gets from my untidy house. They will go home with a nice comfortable feeling of superiority that will cheer them up. And it won't hurt me.

£1/1/- to "Lucille" (name supplied), Beaumont, S.A.

Fashions for the bespectacled

I PARTICULARLY enjoy looking at hat and hair fashions. But why can't a few of our mannequins wear glasses? We ladies who wear glasses would appreciate a few of the models wearing them, too. Then we wouldn't have to wonder, "Would that suit me?"

£1/1/- to "Regular Reader" (name supplied), Beaulieu, Qld.

Horse-and-cart honeymoon

WE had an unusual honeymoon. Not having much money at the time, we decided to hire a horse and cart and drive it through a couple of hundred miles of Tasmania's outback. We saw places we would never have seen had we travelled by any other faster, more modern form of transport, and, being in such a slow-moving vehicle, we were able to enjoy scenery more. Did any other reader have a similar honeymoon trip?

£1/1/- to "Dee Dee" (name supplied), Launceston, Tas.

Old kitchenware

MRS. DAISY WITTOFF (W.A.) asks if she was unlucky to have to replace some of her kitchenware—including a tin-opener—after 25 years of use during her marriage. I think she was unlucky. I have just passed my 55th year of marriage and am still using the cutlery—including the tin-opener—given as a wedding present, bowls, a rolling-pin, and a cup which was given to my mother for her marriage in 1876. All these things are in constant use.

£1/1/- to O. K. Ives, East Devonport, Tas.

IT is unlikely that you yourself have retained the original vim, pep, shine, sharpness, speed, and strength that you had 25 years ago, Mrs. Wittoff, so how do you expect your poor, hard-worked kitchenware to do so?

£1/1/- to "Mix-Fry" (name supplied), Wycheproof, Vic.

MRS. WITTOFF is not unlucky. Twenty-five years is a good span for most articles. And think of the lovely colors of modern kitchenware. My kitchen is getting a brighter, happier look as I replace my worn-out utensils.

£1/1/- to "Having Fun" (name supplied), Woodville West, S.A.

IF you are unlucky, I must be the luckiest person alive, Mrs. Wittoff. With my 25th anniversary just coming up I have never had to replace any kitchen utensil. In fact, I have given lots of cutlery and crockery away. Friends told me when I was married that I had far too much linen, but during the years I have never had to replace any of that and have given some away. I must confess, though, I have bought a new tin-opener and bottle-opener since I have been married.

£1/1/- to "Violet Eyes" (name supplied), Townsville, Qld.

DESPITE my personal care I have had to replace during my 15 years of marriage: my baking-dish (axed by small son), 2 electric jugs, several mixing-bowls; and my kitchen cutlery has practically no plating and needs replacing. Far from being unlucky, Mrs. Wittoff has managed very well indeed.

£1/1/- to "Housewife" (name supplied), Hanwood, N.S.W.

Ross Campbell writes...

THE 8.25 train, on which I go to town each morning, is very crowded.

We passengers call it the Supersardine Special, or just the Supersard. We refer to ourselves as sardines, or sards for short.

We are not straphangers, because the Supersard has no straps. What it has is posts. It is the aim of every sard to hold on to a post during the journey to town.

Often there is no holding space left on the posts unless you are more than six feet tall.

Some of the passengers are schoolboys and schoolgirls, or junior sards. It is good training for them, because when still young they get used to being squashed and holding on to posts. This fits them for train travel in later life.

The junior sards have a trying time. They have to find room for their schoolcases as well as themselves. People often trip over the cases and glare at them.

Even on the Supersard, of course, a few passengers sit in seats. They

PRESSURE-PACKED

come from strange places up the line and do not count as sards.

The sards look down on them as softies.

These sitting people read newspapers and books. The sards have no room to read anything except the ads on the side of the carriage telling them to eat eggs.



Bernie Jones, of our district, has travelled to work and back for a year without getting a seat. He ranks as a King Sard.

Are human sardines happy? I can't say they look it.

One thing that annoys them is a through.

Before the Supersard pulls in, two trains dash through the station without stopping. The sards on the platform mutter: "Look at all the room in there! It's a scandal the way the throughs don't stop here."

The passengers who complain most about conditions on our train are those that get on last. They have to fight their way in.

It might be better if the railways employed train-packers like the ones in Japan — men whose job is to push and shove people aboard.

But there is one class of passengers who do not mind the crowding. They are the romantic sards.

I saw a couple of them yesterday. They had their own method of supporting themselves. The male sard held on to a post, while the female sard held on to the male. Jammed close together, they gazed into each other's eyes all the way to town.

Happy young sardines, adjusted to life in their tin! But when they marry and she stays at home he will be just a plain sard like the rest of us.

The whole truth and nothing but MARILYN MONROE

● Inside the blond head of that tragic child Marilyn Monroe, fame and misery were mixed up like tangled skeins of wool.



Second instalment of
Hedda Hopper's story

SHE was an unsophisticated, overtrusting creature whose career was always professionally and emotionally complicated beyond her power to control. She was used by so many people.

She let herself be surrounded by such a clutch of nudgers, prodders, counsellors, and advisers that the poor child developed an inferiority complex so ruinous that she was terrified to walk on to any movie set for stark fear she'd fluff a line or miss a cue.

She never did have confidence in herself. Toward the end of her life, she couldn't sit and talk to you without her fingers twisting together like live-bait in a jar.

That wasn't surprising in light of the words of wisdom her confidantes poured into her ears: "You cannot worry about unhappiness. There is no such thing as a happy artist. They develop understanding of things that other people don't understand."

Marilyn wasn't visibly suffering from anything the night she stopped off at my house for a last-minute talk on her way to Los Angeles Airport and New York for "The Seven Year Itch."

Her husband of that era, and one of the real men in her life, Joe Di Maggio, drove her over, but he wouldn't come in.

"I'll knock on the door when it's time for her to go," said Joe, whom I'd known long before Marilyn.

She was wearing beige-beige fur collar on her beige coat, beige dress, beige hair. "You look absolutely divine," I said. "Are you beige all over?"

She murmured: "Oh, Hedda, that's vulgar."

"Just thought I'd ask."

I was a booster of Marilyn's as far back as "All About Eve," when she came on for a few minutes with George Sanders and glowed like the harvest moon.

Champagne and vodka

She had an extraordinary power of lighting up the whole screen. No one in my memory hypnotised the camera as she did. In her brain and body, the distinctions between woman and actress had edges sharp as razor blades.

Off camera she was a nervous, amazingly fair-skinned creature, almost beside herself with concern about her roles, given to seek relief in vodka, champagne, sleeping pills—anything to blunt the pain of her existence.

When the camera rolled, everything was different as night from day. Then she became an actress, using her eyes, her hands, every muscle in her body to court and conquer the camera as though it were her lover, whom she simultaneously dominated and was dominated by.

She was the original Cinderella of our times, the slavey who'd washed dishes, swept floors, minded babies, been pushed around from one foster home to another without anybody caring for or loving her.

But she was always as honest about her whole ugly past as an ambitious actress can be who smells good copy in her reminiscences.

She was simultaneously lovely and pathetic most of the time, but she kept a sense of humor.

I asked her once about a man alleged to be looming large in her life. "Is this a serious romance?" was the question.

"Say we're friendly," she said, "and put that 'friendly' in quotes."

The girl who was rated as the sex goddess supreme used to fight tooth and nail to hang on to the career which she was afraid might slip away from her at any moment.

But there was an air of impregnable innocence about her in those calendar pictures that set the world talking at the start of her career.

The innocence showed, too, in shots very much the



MARILYN longed for a baby on whom to shower the attention she never had in her own childhood, spent in foster homes.

same that her first husband, James Dougherty, used to carry around when he worked in an aircraft plant in World War II, to flash in front of his workmates. One of the workmates was Robert Mitchum.

In the first great picture she made, "The Seven Year Itch," the same charm of ignorance let her spout double-meaning lines as though she didn't know what they implied.

She had that superb director Billy Wilder telling her what to do.

Little-girl quality

"You had the innocence of a baby," I told her. "We knew the words were naughty, but we didn't think you did."

"I didn't know?" she said, bewildered. "But I have always known."

Soon after that picture she lost the little-girl quality. She was surrounded by people all telling her how to act. They worked up her dissatisfaction with her studio, Twentieth Century-Fox.

It's an old pitch that sycophants make to a star: "You don't need your studio. You're bigger than they are. You can have your own production company."

She believed it. Basically simple women like Marilyn, who rise as fast as she did, are pushovers for this kind of mad propaganda.

A leading figure in her new circle was Milton Greene, the New York photographer who set up Marilyn as a one-woman corporation to do battle with her studio, meantime driving himself close to bankruptcy.

Milton could take credit for getting her on Ed Murrow's "Person To Person" television programme.

After that painful evening I asked her: "How could you possibly go on TV looking like that?"

"Everybody said I looked good."

"Everybody lied then. You were a mess. You don't look well in skirts and heavy sweaters, because you're too big in the bust. On that show you should have been the glamor girl you always are. But the glamorous one was Mrs. Milton Greene. This kind of thing will destroy you."

She spent part of the time during those rebellious days living in Connecticut with the Greens, the rest in a three-room suite at the Waldorf Towers.

Incognito jaunts

She told me about the joys of adventuring around New York in dark glasses and turban with built-in black curls, going off on a cops-and-robbers round of cafes, theatres, museums.

Meantime stupid rumors circulated that she was being kept in fantastic luxury by one millionaire or another, but nobody bothered to deny them.

"Didn't it occur to you," I told her, "that great stars pursue their careers, accepting the experienced judgment of good producers?"

"How did you rationalise the idea that a photographer who'd had no experience in making films could do better by you than men who had made you famous?"

Then along came Arthur Miller, a writer held in awe by most of Hollywood, who ended a 15-year-old marriage to marry her.

They were deeply in love and happy at first. When that ended, she came and sipped a martini in my home. He was, she said, "a charming and wonderful man—a great writer."

And Joe Di Maggio? "A good friend."

I believe Miller loved her, though it was Joe who turned up trumps in the end when she lay dead and deserted in Westwood Village Mortuary.

She said: "I have only married for love and happiness. Except perhaps my first one, but let's don't discuss that ever . . . I still love everybody a little that I ever loved."

And about being the ex-Mrs. Miller?

"When you put so much into a marriage and have it end, you feel something has died—and it has. But it didn't die abruptly. 'Died' isn't the right word for me," she said when we talked.

But I think she was already dying inside her heart.

She went into "Let's Make Love," out of shape physically and mentally.

As her leading man, she had Yves Montand, who was Lucky Pierre himself in getting the role, being choice number seven after Yul Brynner, Gregory Peck, Cary Grant, Charlton Heston, Rock Hudson, and Jimmy Stewart had all turned down the part.

Montand had performed beautifully in his own one-man show, though three-quarters of his American audiences obviously hadn't the least idea what he was talking about, since it was all in French.

Opposite Marilyn, he thought he had only a small part after Arthur Miller had been asked to write additional dialogue for the heroine.

To page 52

SPANISH RIVIERA

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FATHER



"No! I'm out of gas!"

MOTHER



"Perhaps I'd better read the directions—to see what I should have done."

It seems to me

A READER tells me that she finds it hard to believe that anyone who holds what she regards as sensible opinions can really be as "hare-brained and untidy" as I claim to be.

The first description is easy to dispose of. Nobody ever admits to being hare-brained. Hare-brained people are like hodads and those who lack a sense of humor. They are always somebody else. (The term hodad is currently applied to an unspecified kind of Sydney larrikin. Surfers and rockers identify themselves as such, but hodads are mysterious.)

As for untidiness, it is a nuisance. But it is inseparable from disorganised leisure, which can be enjoyable.

To explain: On Saturday I spent a pleasant morning doing three things at once—listening to records of Lucia di Lammermoor, ironing, and studying the chapter on decimals in a book called "Mathematics Made Simple."

You could argue that it is not possible to do these three things efficiently at the same time. But I had heard Lucia many times before. The decimals did not require great concentration since I had learned to cope with them long ago. The ironing, I admit, was intermittent.

This kind of activity is not suited to communal living, either in offices or in families. It is strictly a solo game, and even then it can end up tiresomely, with the records and ironing to be put away, and the papers to be tidied. But it makes a change from week-day routines.

THE arithmetic book had lain unopened on a shelf for months. I had brought it home in a fit of zeal caused by an incident in the office.

Minor crises concerned with arithmetic often arise in newspaper offices. Journalism attracts many women who were not fond of maths at school. They think that the subject is closed—I know I did—only to find that their path is peppered with sums.

How many words to a column of a certain width? How many letters in a heading of a particular size? How many Australian pounds in two million dollars?

Simple arithmetic, admittedly, but arithmetic. Then one day a more complicated sum arises and you say, "It would be easier if you used decimals." "YOU use them," comes the answer with a steely glance.

So you flounder away, producing an answer that is astronomically wrong—and that's where we came in.

By



Dorothy Drann

LAST week I mentioned a preference for dollar as the name of the new currency unit. But I've read the arguments for and against with interest.

Some of the "typically Australian" names are impossible. It is hard to believe that anyone is serious about suggestions such as "roo."

"Auster" means oyster in German, not that it matters greatly. A thousand austers could make a pearl, perhaps. The people who say "why not stick to pound?" have something in their favor.

There would be confusion at first between old pounds and new pounds, but the problem may not be insuperable.

WHEN I announced that I must have a new hat for the Easter races a friend looked at me in astonishment.

"You going in a millinery contest or something?" she asked. "Why not invest the money on the horses?"

It seemed a sensible viewpoint. People put their shirt on a horse. Why not a hat? I divided mine up cannily among a number of perfidious creatures and have now resolved not to go near them till spring. Which means that I don't really need a new winter hat at all. Suppose that I had bought a really expensive hat? Perhaps I've made a profit.

PROBLEM in that arithmetic book mentioned earlier: "A young man's day is divided as follows: work, 7 hours; eating and dressing, $3\frac{1}{2}$ hours; study, 3 hours; travel, $1\frac{1}{2}$ hours; recreation and miscellaneous, 1 hour; sleep 8 hours. Figure out the percentages for these divisions and draw a circular graph to illustrate."

I suppose I could figure out the percentages at a pinch, given time

And more sheets of paper than are needed when searching for a rhyme;

Let us draw a veil over the circular graph and, instead,

Ponder on the blameless way in which this young man earns his daily bread.

He works seven hours and studies for three, which tends to suggest

That in due course he will rise to an eminence somewhere above the rest;

He gets plenty of sleep, doesn't seem to carouse—but stop!

Look at the time spent in eating and dressing! Is he a glutton or a fop?



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It's an hour of fun

By DAWN JAMES

● For the first time, Sydney television has an hour-long comedy series

IT'S "Fair Exchange" (TCN9, Thursdays, 8.30 p.m.) and judging by the first show last week it is a welcome change from medicine and crime and the bang-bang Western.

"Fair Exchange" is about two families — one in London and one in New York — who swap teenage daughters for a year.

It isn't subtle humor and it isn't sophisticated. But it IS funny and warm-hearted and I enjoyed it.

The girls are the American Patty Walker (Lynn Loring) and England's Heather Finch (Judy Carne). Both possess a kindly silly father and a firmly sensible mother and a dreadful little brother.

While the girls are pretty and the mothers (Audrey Christie, Diana Chesney) are down-to-earth — we'll get to the little brothers later — I thought the honors went to the "Fair Exchange" dads Tommy Finch (Victor Maddern) and Eddie Walker (Eddie Foy, jun.).

Specially Mr. Foy. He has

the matchless gift of wringing the most out of his lines.

In fact, the American half of the cast comes off best, since the English lot have to battle with some improbable dialogue and some even more improbable characters (for example, the English-colonel-type who irrepressibly reminds me of Joe the Gadget Man).

The American Walkers do have their problems though. Principally their son Larry, an appalling little monster who is played, with relish, by a small boy rejoicing in the name of Flip Mark. His English counterpart (Dennis Waterman) doesn't make my hand itch quite as much.

Boys will be boys, I expect. And perhaps these two will become less boisterous.

In the meantime, "Fair Exchange" is an amiable addition to the week's viewing schedule.

★ ★ ★
WITH the nightclub-shuffle so universally accepted today, it is easy to forget that ballroom dancing is—or can be—a graceful art.

For the reminder I must thank Georges Trevare, pro-

ducer and director of "TV Ballroom" (ABN2, Wednesdays, 8 p.m.).

I tuned into the show with a dismal sense of duty. Ten minutes later, I was gazing at the screen with a mesmerised enjoyment.

(Most of) "TV Ballroom" is so pretty—the men in tails and the girls in frothy dresses, swooping round the floor to the soothing and competent rhythm of Jim Gussey and his band.

But sometimes the screen is crowded. I wish the dancers had more space.

It may be necessary to have the audience seated round the dance-floor. But I refuse to believe that it is necessary to show them so often in close-up. Please don't, Mr. Trevare.

And I wonder if you could make the TV ballroom itself a little less bleak? Or even use more camera tricks like rain in the "Rain" number last week?

At the moment, the new-season series of "TV Ballroom" is relaxing to watch. For me, though, each show seems too much like the last to make me watch it every week.

Ben Casey, gangster

IT is disconcerting to see a TV idol as he was B.S. (Before Stardom). TCN9's Monday Movie last week was "The Night Holds Terror"—and there, glowering as usual, was Vincent Edwards.

He wasn't "Ben Casey" then, of course. The movie was made in 1955 and he played a kidnapper with a roving eye and a grubby T-shirt and no charm. He also looked just like Dr. Casey.

So, apart from the movie's own merit as a suspense thriller, I kept looking for traces of the "Ben Casey" bedside manner.

● "Could be you need glasses," he said sourly after one of his chums took a shot at someone, and missed.

● "Aren't you getting a little edgy, bub? Maybe you need another drink," he growled during a tense scene.

● He administered rather severe anesthetic — a punishing punch in the stomach — to Jack Kelly, who was the man they kidnapped. But he did show some patients (!) while the kidnappers waited for their pay-off.

REVIEWS OF NEW FILMS

With AINSIE BAKER

★★ BIRD MAN OF ALCATRAZ

A fledgling sparrow brings new life to a double murderer in this powerful though overlong film about Robert Stroud. Still a prisoner after 53 years, he is a world authority on bird diseases. There is drama and excitement as he works among his caged birds in the world of caged men. Burt Lancaster as Stroud acts with strength and restraint. F.H. —Regent, Sydney.

In a word . . .

ABSORBING.

★★ THE SKY ABOVE, THE MUD BELOW

Magnificently photographed record of a small French expedition's exploration of some of the wilder areas of West New Guinea. In color, and with some remarkable sequences of head-hunter customs. The English commentary could be less light and more informative. —Palace, Sydney.

In a word . . .

REMARKABLE.

★ THE LOVE ARTS

"This is a film about love," said the narrator, but he wasn't quite telling the truth. Love is there fleetingly, sex is there overpoweringly. There are girls, girls, and more girls, walking,

running, dancing, and stripping in the world's most sophisticated cities. Clever narration links each episode. It is beautifully photographed and there are a few (girl-less) sequences really worth watching. P.K.—Lido, Sydney.

In a word . . . GIRLS.

★ DIAMOND HEAD

A melodramatic and glossy look at the problem of mixed marriage in Hawaii, with Charlton Heston giving an iron-man portrayal of the last of a white planter dynasty confronted by his moment of truth. It's all a bit larger than life, but makes a change. With Yvette Mimieux, George Chakiris, and James Darren. —State, Sydney.

In a word . . .

NOVELETTISH.

★ 40 POUNDS OF TROUBLE

Notable for a long and funny sequence shot at Disneyland, this first film from Curtis Enterprises stars Tony Curtis as a disenchanted gambler who finds himself in charge of a five-year-old orphan girl. Suzanne Pleshette is pleasing and different as the leading lady, and Phil Silvers appears briefly as a gambler boss. —Lyceum, Sydney.

In a word . . . BRIGHT.

READ "TV TIMES" FOR FULL WEEK'S PROGRAMMES

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Tommy Hanlon

TOMMY HANLON'S Thought for the Week

● Momma once said to a girl who lived next door and was dying to get into show business because of the so-called glamor (and I wonder if there's anybody in your house with the same ambition?): "Show business is a hard business. It's late hours, living in hotels or flats in strange cities, eating greasy food in strange restaurants, not getting enough sleep, making quite a bit of money one week, then not working for two months. Being lonely, not having friends, because it's awfully hard to make friends when you're in town for maybe three days. So, if you have a daughter, tell her this . . ."

MOMMA'S MORAL (for girls who want to break into show business): Change your hairstyle, learn to walk gracefully, buy a glamor wardrobe . . . and, before you know it, you'll be married and have six kids and have forgotten all about this nonsense.

DID YOU KNOW?

LORNE GREENE, boss of the Ponderosa spread in "Bonanza," is bigger than Bergman in Sweden. In the past four months, when the programme received more than 5000 letters with foreign postmarks, more than 3000 came from Sweden.

RICHARD CHAMBERLAIN, star of "Dr. Kildare," moves over to the legal profession in his first feature film, "Twilight of Honor."

TO follow "No Hiding Place," which is now finishing in England, Associated Rediffusion have a series whose hero is not always on the right side of the law. "Crane," whose adventures have just started on English TV, will be offered overseas. Crane is an ex-Army man bored with business life who goes off to Morocco and buys a beach cafe, a boat, and a car. These he runs with the help of an Irish-Italian ex-Foreign Legionnaire and a German-Arab girl and a certain amount of alternate trouble and co-operation from the local Arab police chief.

Crane, the private adventurer, is played by Patrick Allen, who has spent the past two years playing Shakespeare at Stratford-on-Avon.

BING CROSBY PRODUCTIONS, owner of the "Ben Casey" series and pioneers in the current couch and scalpel trend in television, has sold another medical show to an American network. It is called "Breaking Point" and is in the field of psychiatry.

PLANS are being completed for the first British-inspired series of Continental TV "specials" in color, designed for the world market and possibly relayed by Telstar.

These 10 programmes will be produced in Austria by the Austrian State TV and British promoter Walter Jokel. The first, to be made in May, will have an English director, choreographer, and dancers, and Leslie Caron will co-star with Yves Montand and the Vienna Boys' Choir. There will be another made in August at the Salzburg Music Festival, and negotiations are going on with two world film stars, one of them English.

Another of the specials will be produced at the Winter Olympic Games at Innsbruck, starring world ski champion Tony Seiler.

Television

THREATENED extinction of many wild animals in South Africa is the subject of "Close-up," made by the American Broadcasting Company Special Projects Department. The film was made in Africa over a period of five months and has many scenes of animals at close range. The condition of wild life in Africa today was compared with pictures taken during the historic safaris of U.S. President Teddy Roosevelt and film-pioneer George Eastman.

A BRITISH company is to make a television series in America dramatising stories of Britons who have contributed to the development of the U.S.

TELEVISION actress Anne Francis has a unique medical history—the doctor who brought her into the world was a Sing Sing prison doctor. Her parents lived near the prison.

THE stethoscope operas are infiltrating day-time TV, too. Two more doctor series join the American networks next season, but there's no more room in evening schedules. The new entries: "General Hospital," starring John Berardino, and "The Doctors," with Jock Gaynor.



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● *It's wild, it's uninhibited, it's "McHale's Navy"—unlike any other navy on earth. And thank heavens for that!*

Television

McHALE'S NAVY

WHAT would happen if McHale and his motley crew were let loose in a real navy is anyone's (apprehensive) guess. But, on television, "McHale's Navy" is a riotous comedy and one of the new season's hits.

Lieut.-Commander Quinton McHale (Ernest Borgnine, right, above), worriedly supported by Ensign Parker (Tim Considine, centre), is a constant trial to the long-suffering Captain Binghamton (Joe Flynn, left).

McHale never worries about Navy regulations, and joins his wacky crew in every shenanigan they suggest — like using

their PT boat for water-skiing.

The harassed Captain can't do much about it, because the boys do manage to sink a few enemy ships. So McHale and his very merry men live happily on their own little island, while the Captain tries to forget them.

Ernest Borgnine, who won an Academy Award for his role in the film "Marty," took a long time to decide on his first TV series.

"Viewers have enough troubles of their own without hearing about other people's problems," he said. "That's what sold me on our show. It's pure escape."

Ernie (no one calls him "Ernest") knows what life in

the regular service is like, though. He enlisted in the U.S. Navy in 1935, served in the Atlantic and the Pacific before being discharged 10 years later after the war.

It was then he decided to become an actor. Ernie played everything from movie bit-parts to leads, but, almost invariably, he was "typed" as a villain.

All that changed in 1954, when he landed the title role in "Marty."

Ernest Borgnine's brilliant and sympathetic performance as the lonely butcher in search of love won critical acclaim all over the world.

And since then his career has been plain sailing.

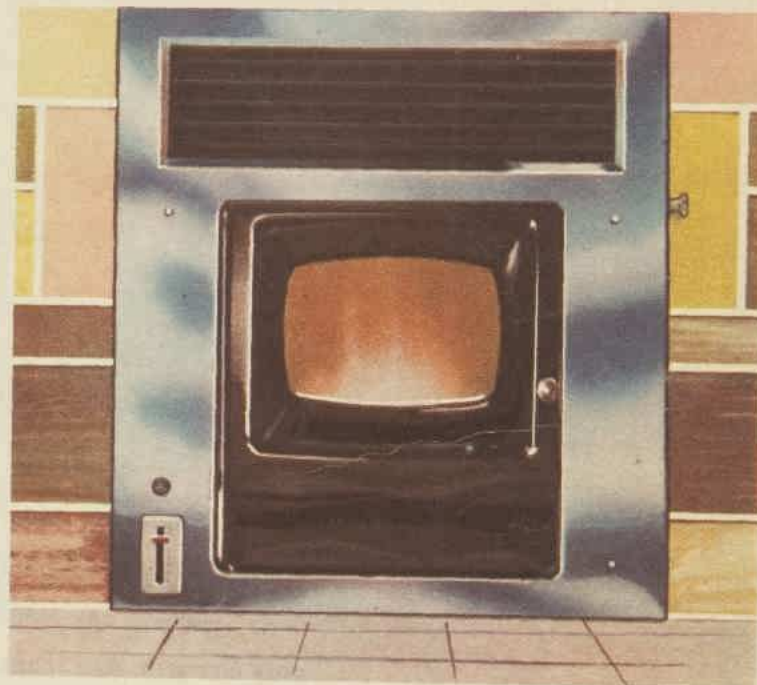
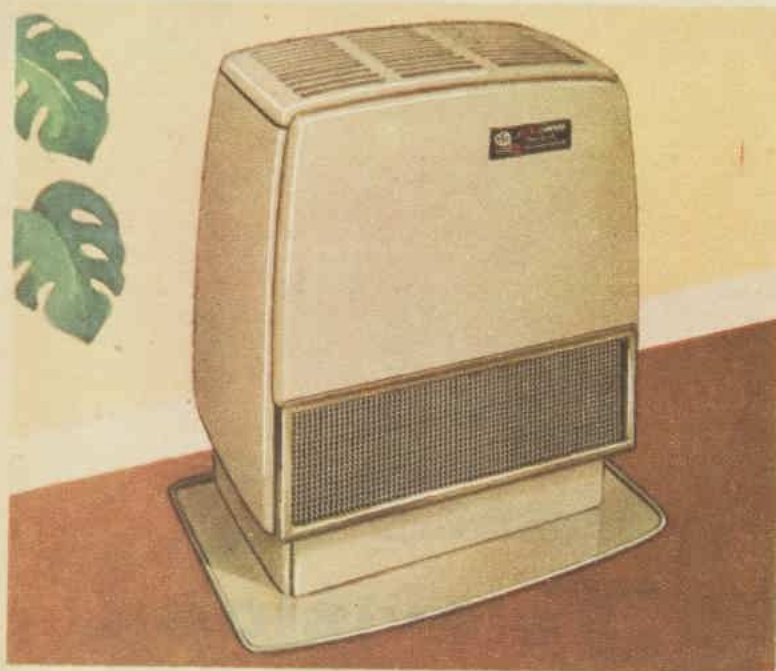


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AWW

SMOOTH YOUTH

● Bryan Davies, who hosts his own "Bryan Davies Show" on ABC-TV, is the youngest national compere in Australia — and probably the world.

AT 18, Bryan is already a seasoned TV performer; his show was recently launched into its second year.

On the show Bryan smoothly introduces the various guest performers, sings a few songs, and appears self-confidently sure of himself (without being brash).

Off screen he seems to be a level-headed young man taking success sensibly.

Bryan dresses very well indeed (he lets his head go with sports clothes) and drives a large, startlingly red car. But he is also rather shy, leads a comparatively quiet life (he neither drinks nor smokes: "There's plenty of time"), and works very hard.

"The Bryan Davies Show" is telecast live in Sydney on Saturday nights, and is recorded for transmission in other States. So on Tuesdays, Wednesdays, and Thursdays, Bryan is at rehearsal. He spends Friday at home, "working with my records and on the script."

And, on Saturdays, he is at the ABN2 studios in Sydney all day to prepare for the show at night.

The 1963 edition of "The

Bryan Davies Show" is rather different from the 1962 series.

Talking about the changes, producer Loyd Brydon said he thought viewers these days demanded an "element of truth" and a "structural image."

He proceeded to translate the phrases into everyday English by explaining that the show has "truth" because there is an almost complete lack of miming.

And the audience sees a "structural image" because the show's framework is obvious. It is obviously telecast from a TV studio (No. 22), but the TV cameras and microphone booms and other paraphernalia on view are not a gimmick. They just happen to be there.

It's all very effective.

Mr. Brydon says his ambition is to produce a pleasantly relaxing hour of entertainment.

He is also one of the few TV producers to claim, firmly, that he doesn't mind if viewers do not watch the whole hour-long show.

"You can relax, get up and make a cup of coffee if you want to," he said.

"But then, at the end of the show, if you lean back and say happily, 'Yes, I enjoyed it'—THAT, to me, is entertainment."



RELAXING off-camera (above) Bryan Davies is casually dressed. He's very clothes conscious: for the show, Bryan wears a black satin-bound mohair-and-silk suit (the coat lined with red satin), white embroidered cotton shirt, silk "twist" tie with a small pearl pin, and patent-leather-trimmed black suede shoes.

IN STUDIO 22 (left), where "The Bryan Davies Show" is telecast, Bryan relaxes with the other regulars in the cast: singers Shirley McDonald, Neil Williams, and Alan Dean (at piano). Don Burrows and his sextet, with pianist Judy Bailey, provide the show's music.



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Page 24



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THE AUSTRALIAN WOMEN'S WEEKLY - MAY 1, 1963

Dress Sense

by BETTY KEEP

● The maternity dress illustrated below is my choice for a mother-to-be who asked for a basic pattern for winter maternity wear.

SHE lives in a country town. Here is part of her letter and my reply:

"Please send me a basic pattern for a maternity frock. I just want the style to be simple and warm. I thought it could be made in light wool for indoors and a heavy material for outside."

I think your idea of having the same design made in different weaves and colors is excellent. The dress is illustrated below. A paper

material. I suggest you have the gown waltz-length (mid-calf) and outlined with a 3in.-wide self-material ruffle.

"What color shoes should I wear with a light blue wool frock? The frock is rather dressy."

Beige for daytime and shoes dyed to match the dress for after 5 p.m.

"Is the pinafore dress still in fashion?"

Yes, it is, but it is now listed in fashion as the jumper dress. The newest design buttons down the front and is bound at large armholes and front with contrast. For instance, a jumper dress in beige-and-white tweed would look

very chic bound in chocolate-brown.

"For the next couple of months my job will keep me travelling from State to State. For this kind of travelling, what sort of suit would be the most practical?"

The most practical travel ensemble is a suit that is a complete outfit — meaning jacket, skirt, and separate top. I suggest several tops in varying degrees of formality, e.g., a shirt-blouse, chiffon overblouse, and some type of hand-knit.

"Please suggest a frock to wear under a topcoat."

A shift in soft wool.



DS512.—Maternity dress in sizes 32, 34, 36, and 38in. bust. Requires 3yds. 54in. material. Price 4/6. Send pattern orders to Betty Keep, Box 4080, G.P.O., Sydney.

pattern for the design is available in 32, 34, 36, and 38in. bust. Please order according to bust size before pregnancy, because our maternity patterns are drafted to allow for expansion. Under the illustration are details and how to order.

"What shade would be flattering to an older woman who has blue eyes and white hair?"

All shades of blue, light and intense pink, and olive-green. Avoid black and very dark brown unless you have a high color.

"Would white nylon with a bright floral pattern be too dressy for a dressing-gown?"

No, it wouldn't. Dressing-gowns are no longer the mundane garments they used to be and the problem of washing and ironing is overcome by your choice of



Husband's Choice

Father knows best (mechanically speaking) and with the little woman in mind, will choose a washer that knows what it's doing! An automatic washer without problems. Something you can rely on. Of course you'll love the way it takes work off your mind too! The Westinghouse automatically guards all kinds of clothes with a mother's kind of care (gentle yet thorough). Tumbling action lifts clothes clear of the water; sends suds surging through them as they tumble back; sieves out the freed

dirt through special escape-holes. (only this total rinse can give a totally clean wash!) It's a lot of washer, this Westinghouse Fully Automatic. A big functional washer; simple to use; good-looking and free of gadgetry. There are two Westinghouse Automatics: the Heater model for 219 gns. and the non-heat for 209 gns. Your Westinghouse retailer's trade-in offer can make either one easy to own. Superb after-sales service too (though you'll probably never need it)

Illustrated is the Westinghouse non-heat model fully automatic washer.

And washer prices start way down low (below 150 gns.)

Semi-Automatics	
Non heat model	149 gns
Heater model	159 gns
Fully Automatics	
Non heat model	209 gns
Heater model	219 gns

Prices slightly higher in some areas.

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Westinghouse

AUTOMATIC-WASHING

CAREER GIRL

—to make from

● These fashions were inspired by a reader who asked for simple designs with patterns for a working girl on a budget. The seven designs I have chosen follow current fashion; they are classic in design and simple to make. See how to order in panel below.

—BETTY KEEP



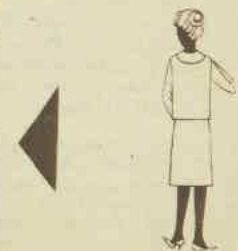
7835. — Cardigan suit (left), a good choice for the older woman. The blouse matches the jacket trim. Sizes 32, 34, 36, 38, and 40in. bust. Requires 2½ yds. 54in. material for suit and 2 7-8th yds. 36in. material for blouse and trim. Price 5/.



7823. — Neat-as-a-pin one-piece dress can be worn belted (above) or straight. The combination of gold and red is very new. Material suggestions—jersey, light-textured wool, flannel. Sizes 32, 34, 36, and 38in. bust. Requires 2 yds. 54in. material. Price 4/6.

HOW TO ORDER

● Patterns are available from Fashion Patterns Pty. Ltd., Fashion House, 344/6 Sussex Street, Sydney. Mail orders to Fashion Patterns Pty. Ltd., Box 4060, G.P.O., Sydney. No C.O.D. orders accepted.



7834. — Smart twosome (left), an easy-fit, sleeveless top and skirt in contrast material. Note wide Dior pleat in skirt. Sizes 32, 34, 36, and 38in. bust. Requires: Top, 7-8th yd. 54in. material; skirt, 1 5-8th yds. 54in. material. Price 4/6.

FASHIONS

a pattern



7824. — Smart one-piece with easy-fit lines (right). Sizes 32, 34, 36, and 38in. bust. Requires 2 1/8th yds. 54in. material. Price 4/6.



7826. — Coat with classic, straight-cut line (left) has a neat collar and single-breasted fastening. Sizes 32, 34, 36, 38, and 40in. bust. Requires 2 3/4 yds. 54in. material and 1/2 yd. braid. Price 4/6.



7822. — Belted pinafore dress (left). The design is belted low and has an all-round pleated skirt. Sizes 32, 34, 36, and 38in. bust. Requires 2 1/4 yds. 54in. material. Price 4/6.



7825. — Shirtwaist-type dress (above) is belted at the waistline and has wrist-length sleeves. Sizes 32, 34, 36, 38, and 40in. bust. Requires 2 1/2 yds. 54in. material. Price 4/6.



An artistic illustration of a woman with short, reddish-brown hair tied back with a large black bow. She is wearing a light blue, knee-length coat over a dark green long-sleeved shirt and dark brown trousers with a large silver buckle. She is holding a dark, rectangular suitcase against her chest with her left arm, and her right hand is holding a revolver, pointing it towards the bottom right. The background is a textured, mottled brown and tan. The overall style is reminiscent of mid-20th-century fashion illustrations.

WANTED

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Shown here is the Designers Award by Alida of Rome in the 1963 Wool Awards. The colour is Mazurka Blue.

WOOL

Bussell

AUSTRALIAN WOOL BUREAU W0000

THE MISFORTUNE OF BEING OUT-OF-DATE

A thought-provoking story

By
BERTRAND
RUSSELL

In the deadly cold war between the East and the West the leaders turned their eyes to the stars to seek final victory

THE last years of the second millennium, like the last years of the first, were filled with prophecies of the end of the world, but with somewhat more reason than at the earlier date. The cold war had been steadily getting hotter, and was felt to be rapidly approaching explosion point. Attempts had been made by both sides to make use of various heavenly bodies as bombsites. Astronomy, both in the East and in the West, had been made a department of the Air Ministries, and all recent astronomical knowledge was "classified."

Each side continued to hope that the other knew less than it did, but so far this hope had proved vain. Each side had hopefully sent an expedition to the Moon and, after a few days of jubilation, had discovered that the other side had also landed there in full force.

The two parties had instantly engaged in nuclear warfare and had wiped each other out. But what they had not foreseen was that the Moon was made of more explosive materials than the Earth. The brief H-bomb war started a chain reaction on the Moon. The Moon began to crumble and, within a month, was reduced to a cloud of tiny particles.

A few poets regretted the loss, but they were considered subversive. The British Poet Laureate wrote a verse obituary of the Moon, pointing out that she had been the source of lunacy, and we were well rid of her. An eminent Soviet scientist published a very learned memoir pointing out the advantages of having done with tides.

Since the Moon had proved unsatisfactory, the next war effort on both sides was directed to reaching Mars and Venus. Both were reached simultaneously by both sides; but, again, the space-travellers considered it their duty to ideology to exterminate each other. But, alas, Mars and Venus, like the Moon, disintegrated under the influence of the powerful nuclear solvents that the voyagers from Earth had brought with them. Nothing daunted, the apostles of rival faiths proceeded to Jupiter and Saturn. But even these enormous planets disappeared as the Moon and Venus and Mars had done.

The solar system, so the zealous governments on either side decided, is too small for our cosmic warfare. We cannot hope to win a decisive superiority over our dastardly foes, unless we can find a means of enlisting the stars.

Meanwhile, astronomy pursued researches which, both in the East and in the West, were shrouded in the utmost secrecy. Radar had proved that the distance of the nearer stars had been quite wrongly estimated, and this wrong estimate was explained as due to the bending of light rays by the gravitational effect of dark matter in the interstellar spaces.

Each side decided that the nearest habitable spot, outside the solar system, was the Dark Companion of Sirius, which, in view of the new data, was estimated to be at a distance of fifty light-years from the Sun. Each side hoped that it alone possessed this knowledge. True, there was one astronomer in the West, and one in the East, who was suspected of treacherously revealing secret information, but it was hoped that the leak had been stopped in time.

Both in the West and in the East it was found possible to launch a projectile with a velocity not far short of that of light, and it was calculated that this projectile should reach the Dark Companion of Sirius eighty years after its

To page 56

The two advance parties on the Dark Companion established an uneasy truce through the long years.



DROP DEAD

Beginning our serial, the latest mystery

By MARGOT NEVILLE

BOB RIVERS, making his way down King Street, had just crossed over Elizabeth Street when he caught sight of Anna Herbert. She was almost a block ahead of him in the hurrying crowd. She wasn't hurrying, though. Tall and slender, in a grey summer suit and a shady hat, she was walking along with the slightly abstracted air of hers. He couldn't see more of her at this distance than that it was she, but his mind's eye instantly conjured up her free and leisurely walk, the tilt of her head, the poise of her body.

Seeing her like this in the street, just by chance, on the very day of his return, struck him with amazement, as at a miracle. During his six weeks overseas he had held the image of her so steadily in his mind that for a moment he felt she was materialising out of his inner fancy, as sometimes he had thought she must do, right there before him, on one of the streets of London or Paris.

Lengthening his stride, impatient with the people in his way, he hurried after her, but the crowd now seemed infuriatingly slow at this late-afternoon hour. People leaving their offices, people spilling out of shops, they all seemed to be stagnant in his way, wilfully impeding him, refusing to let him through. Anna, he was saying to himself; Anna — wait for me.

Where was she going? How should he know, since he didn't know the first thing about her everyday life, what she was likely to be doing at this hour, whom she'd be seeing.

He had met her only three times in all. The first time had been at Lizzie Brownlow's Gallery at the opening of that last show of rather amateurish abstracts by some young girl painter, and the room had been crowded with co-students and friends, if not with buyers.

When he went in, Anna Herbert had been standing by a window with a little group of people. She had been dressed in black that day, had been laughing when he caught sight of her, and lifting a glass of sherry to sip. He saw that her eyes were a subtle shade of blue and that her hair was something less than gold and more than brown. She was incredibly lovely. He had lingered near, pretending to study a picture.

He saw that she was a girl who would draw everything and everyone to her; a girl for whom petty officials would relax their rules, forbearing to book her car, letting her take her dog in the train or on the beach; a girl before whom the scarce taxi would be certain to draw up; a girl who would always have her drink brought to her first, to whom every man would instinctively turn, starting a story, an anecdote, perhaps to someone else, but inevitably turning at last to her, his eyes claiming her for listener.

In short, he saw that she was a girl whom a man, if he wanted an uncomplicated existence, should hurry away from. Bob did want that uncomplicated existence, but he went across and joined the group around her.

Later, he had questioned Lizzie Brownlow about her, but Lizzie had been vague. It seemed that she didn't know Anna frightfully well. She had recently taken a flat at Braham Court, the flats where Lizzie lived with that friend of hers Hermione Webb. Married? No, her husband had died, only recently, she thought, in some accident or other.

After that first day he had taken Anna to lunch, and once, a few days later, to dinner. An interrupted dinner, that. Then immediately he had been sent off by his boss, Claude Nevinston, on that business trip abroad.

An enthusiasm unworthy of his thirty years had made him jump open-mouthed at going on that trip. Pack your bag, scramble aboard a plane, run around Europe gathering facts about restaurants, their management, and decor, for Claude Nevinston's latest foray into the business world! Eager as a beaver he had been to improve his position in the firm, gain promotion and a higher salary. Dazzle her with prizes, a glittering big car, a superb penthouse flat!

This afternoon, sunk by his own folly, he almost gave up the chase of her; his reception by Claude in the office this morning having hardly indicated promotion.

Coming straight from the airport and walking in on him unannounced, Bob had seen the sudden flash of more than surprise on Claude's face at sight of him. But after a few minutes Claude had recovered his apparent good humor and concealed his annoyance at the other's unexpected return under a battery of jocular insult.

"Good lad! Fine boy! Saving the firm's money, eh? Able to pick up in six weeks what anyone else would take ten to do. Had time to get yourself a spot of London tailoring, too!" Claude's eye had raked him mockingly, making the point that it was hardly necessary for the junior members of his firm to emulate himself in sartorial elegance.

To page 61

In the background Bob watched Claude Nevinston greet Anna Herbert on the steps of the hotel.

Ron Jaskie



Why are you always shown a Hoover Scrubber-Polisher first?

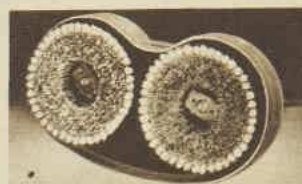
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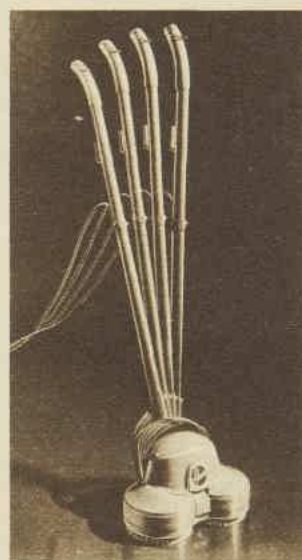
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HBI/OT WWPPM

Worth Reporting

WHEN Mrs. E. J. Clarke, of Chatswood, N.S.W., was in England three years ago she drew a picture of the door of the Queen's church at Sandringham. This year she copied the design of the church door for this magnificent simnel cake (right).

A bright-eyed 74, Mrs. Clarke made the cake last month for Mothering Sunday (fourth Sunday in Lent) at St. James' Church, Sydney, a task that has been her labor of love for the past 18 years.

Mrs. Clarke told us this story about the naming of the simnel cake:

Two English children named Simon and Nell were visiting their mother in the tradition of Mothering Sunday and had a yen for one of her fruit cakes.

Simon demanded a boiled cake, but Nell wanted a baked cake. So Mother compromised by inventing a "boil and bake" recipe. She called it a simnel cake.

Mrs. Clarke honors the boil-bake tradition by boiling the fruit for a few minutes when she makes her simnel cake. She used 10½ lb. fruit and 18 eggs in the cake picture.



● Simnel cake

A SURVEY conducted by Mrs. Nerea de Clifford, of the Cats' Protection League, London, has revealed that cats like television and view regularly.

Cats specially liked loud musical programmes in which musicians moved about a lot, said Mrs. Clifford. Mantovani was a favorite.

But they disliked Westerns and often gave an opinion in no uncertain terms. One cat, whenever a Western was showing, would leap at the screen, clawing angrily.

And even if they can't quite turn the set off, at least they can switch from a dull programme to a little cat-nap.

HERE'S the latest effort from the London parks: "Grass grows by inches and dies by feet."

Prettiest girl in Walla

TWELVE years ago Mr. Harry Berney, of Walla Walla, U.S.A., sent a letter asking for details about the Australian Walla (about 25 miles north of Albury) addressed only to "The Prettiest Girl" in the town.

Aileen Boehm, 18, received the letter. She and Mr. Berney became pen-friends and exchanged information that Walla (aboriginal here, Red Indian in America) means the same, "places of water."

Two Walla residents, Lutheran Pastor Held and a businessman, Mr. R. Kozur, have since visited Walla, U.S.A.

Last February Mr. Berney and his brother, Walter, visited Walla, N.S.W., where they were the guests of Mr. Cyril Hoffman and his wife, "Prettiest Girl" of the letter.

Mrs. Hoffman told us that her original contact with Mr. Harry Berney was made "under false pretences."

"I don't think I was really the prettiest girl in town," she said. "I think I received the letter because my uncle worked in the post office."

Young artists on show

YOUNG Melbourne artists Bruno Leepin, 21, and Jon McMahon, 20, who work in the graphic-arts department of ABV2, held their first exhibition recently in Malvern's Jazz Gallery coffee lounge.

Bruno, who left his homeland, Estonia, 13 years ago, and Jon, an Australian, have been friends since their student days at Caulfield Technical College.

At ABV2 the boys design film titles, openings, and flip cards for the programmes.

Painting has them working late into the night in their flat at East Malvern.

Bruno describes his style as non-figurative. Using oils thickly, he paints on hard-board, obtaining a heavy, textured effect.

Jon works mainly with thin oils and glazes in semi-abstract style.

Their ultimate ambition is to have a pottery and fine-arts studio with another ABV2 artist, Mick Nott.

Meantime, at the end of the year Bruno will begin three years as a technical-school art teacher, and then he and Jon hope to go to Europe, Bruno, to study graphic art and painting, Jon simply "to paint."



● Bruno Leepin (left) and Jon McMahon at Jazz Gallery coffee lounge with (right) lounge-owner Russell Davis.

Fashion keeps in time

MR. HENRI STERN, president of the Patek Philippe Watch Co., of Geneva, who has been visiting Australia, says fashionable European women now want thin watches.

In fact, the watch the company made for Queen Victoria in 1852 (a round pendant with small emeralds) would be IN.

Mr. Stern's company is noted for individual designs. One watch set into an 8-carat diamond, surrounded by diamonds, sold for £17,000.

They also made a pendant for Princess Grace — the watch face hidden by a pearl.

An alarm clock is currently being tested. When the alarm rings you shout "stop" and it stops!

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- (1) Parcel them together;
- (2) Write your name and address on a piece of paper together with any special instructions (including a note of any stains you know are on your clothes);
- (3) Write on this note whether you want us to go straight ahead or you want a quote first;
- (4) Send them to us by post, air express, rail or road, delivered right to our Country Service Department. We'll return them to you beautifully cleaned, pressed, packed in crush-proof tissue in a box, C.O.D., three working days from when we receive them. Our Country Service Department Address: Lawrence Dry Cleaners, 223 Victoria Road, Drummoyne, Sydney. Phone: WA 3554.

We are prepared to grant agencies to selected people in certain areas. Phone Mr. Allman at BA 4954, BM 1091.

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LIVING DOLL

A short short story

By **NORAH SMARIDGE**



Gesturing to Louellen, Miss Wilson exclaimed to her nephew Rob, "Isn't she beautiful."

LOUELLEN had almost finished breakfast when Roslyn Walsh leaned across the table. "Did Burke Cannon ever ask you out again?" she asked. "Or was it a one-time thing?"

Louellen flushed. "A one-time thing, I guess." She wished for the hundredth time that Roslyn did not live in the same hostel as herself. Though they both worked in the same department at General Utilities, they were not friends.

"I'm not surprised," Roslyn said. "If you don't mind my saying so, you're not his type."

"I do mind your saying so — even though it's true," Louellen thought, getting up. "I don't seem to be any man's type, not in this city!"

She had been living here for over a year and, except for that date with Burke, had not met a single man who was really attractive or suitable. A few blind dates. A few older men. But no one romantic or meaningful.

"Don't forget your package!" Roslyn called now, and Louellen came back. "Is that the famous doll? I hear you made all its clothes by hand."

Louellen nodded. She had enjoyed dressing the doll; it helped pass some of her empty evenings. Each autumn the employees of General Utilities donated hundreds of dolls. For two days they were put on public display in the employees' cafeteria; later they were distributed to children's homes and hospitals.

"I picked up a cute doll when Joe took me to Chinatown for supper," Roslyn said. "Sewing is for the birds — I've better things to do with my evenings!"

Glad to see Roslyn dash off, Louellen went to pick up her mail. The desk clerk smiled at her. "One from home, Miss Baker!"

In the underground, Louellen opened Mum's letter; four breathless pages. "Lots of news, honey. Mostly romantic. Dot Wheeler finally left Germany to marry her sergeant... Dad and I were invited to Bianca Fiore's wedding — such a lovely party in their yard afterwards, with wine and a huge tray of those delicious Italian cookies!" The biggest surprise was left for the last. "And imagine! — Emma Anderson's got herself engaged to the new minister! Why, Emma's no beauty; and she must be crowding forty..."

Louellen stared blankly at the letter. Three more Lichfield girls married — and here she was, still single. I was crazy to come here, she thought, crazy. A little later, fighting her way up the underground stairs, she made a lightning decision. I'll quit and go home. I'll admit it was all a mistake.

Her decision made, Louellen walked on air that morning. But when she told Miss Reeves, her supervisor, that she meant to leave at the end of the

week, that lady threw up her hands in dismay. "Louellen — you can't, honey. Not so soon! I was counting on you to help with the doll display!"

Louellen bit her lip. She had forgotten the doll display. Had even forgotten her own Dutch doll, made with such care. She had forgotten, too, that she had promised Miss Reeves to help set up the exhibit.

Stifling a sigh, she smiled up into Miss Reeves' worried face. "I guess I can stay till after the display," she said gently. A few more weeks, even lonely ones, wouldn't kill her.

Then, on the morning of the first day of the exhibit, Miss Reeves hurried to Louellen half an hour before the formal opening by the president of the company. "Miss Baker — you've simply got to help me — you've got to be one of the living dolls!"

Louellen stared. The "living dolls" were six of the liveliest, most attractive young employees. They strolled around the exhibit in costume, answered questions — and let themselves be looked at and admired. Roslyn, for instance, was a French doll. Marie Curtin was a geisha doll, Joan West a cute baby doll...

"You'll have to be the bride doll," Miss Reeves urged. "Rita Benson has been taken to the hospital with appendicitis — and I can't think of anyone who could fit into that costume but you."

Startled, Louellen found herself rushed into an office, temporarily a dressing-room.

"Quick — I'll hand you the costume and fasten you up!" Miss Reeves said. Louellen was conscious of smooth satin slipping over her head, of a lace veil being pinned on her hair, of a bouquet thrust into her hand. Then she stepped round the screen — and the other "living dolls" gasped.

"Lou — you look wonderful! ... Gee, she's a perfect bride doll! ... Cute, Lou!" And from Roslyn came a faintly sarcastic: "Good choice, Miss Reeves. Lou's just the type to make a demure little bride!"

For the first ten minutes in the cafeteria, Louellen felt conspicuous, felt so many eyes on her! But, as she began to answer questions from the public, her nervousness slowly ebbed away. After all, everyone was so nice!

The crowd had reached its height and was pushing and jostling to see the hundreds of dolls, when Miss Reeves beckoned Louellen aside. A plump, sweet-faced elderly woman was with her. "I want you to take good care of Miss Wilson, Louellen," she

said. "You've heard of Miss Abby Wilson, of course!"

"Miss Wilson — oh, yes!" Louellen looked into a pair of blue eyes. "You're the 'doll lady' — the one who started the doll-collecting idea —"

Miss Wilson chuckled. "Almost forty years ago," she said. "I've been retired for more than twenty. When we started we had only one small table of dolls — and look at it now!"

"Miss Wilson wants to see all the dolls — but do see she rests then," Miss Reeves said anxiously. "Her nephew will call for her later."

"I couldn't persuade him to come to the exhibit — too sissy for him, I guess," Miss Wilson chuckled. "He said he'd call and take me home, but that was as far as he'd go." Smiling at Louellen, she added: "He's not one of these sophisticated, aggressive young men. Rob's a smalltown boy — and I'm afraid he hasn't much use for the city. Just here for a special veterinary course."

She's nice, Louellen thought, taking the old lady gently by the arm. Aloud she said: "Let's start with the table of Victorian dolls — it's less crowded there..."

She had piloted Miss Wilson through the exhibit and had seated her in a chair in a corner to rest, when a red-faced young man pushed his way toward them. "Come on, Aunt Ab," he whispered urgently. "I'm the only man in the room — look at all those females!"

"They won't eat you," Miss Wilson said amusedly. "And you needn't look at all of them. Just this one." Reaching for Louellen's hand, she pulled her forward. "Miss Baker has been looking after me — and isn't she a living doll?"

Louellen's heart jumped as Rob Wilson stared at her. Instinctively, she liked this embarrassed young man with the bright grey eyes and determined chin. She smiled — and Rob dropped her hand hastily, aware that he had held it overlong.

"If Miss Baker isn't busy perhaps she'll have supper with us?" Miss Wilson suggested, her eyes twinkling. "You can come back and collect her at closing time, Rob. I'll wait in that French restaurant round the corner."

"Gosh, yes," Rob said. Simultaneously, Louellen's soft voice cried: "Why yes, I'd love to." And she felt again that happy jumping of her heart.

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RECIPES FROM FAMOUS-BRAND COOKS

The Australian
**WOMEN'S
WEEKLY**

May 1, 1963

FAMOUS-BRAND RECIPES NOW FEATURED THROUGHOUT AUSTRALIA AT WOOLWORTHS *FOOD-FAIR*



Introducing...

FAMOUS BRAND RECIPES

● This cook book, compiled by The Australian Women's Weekly Leila Howard Test Kitchen, contains a comprehensive selection of splendid recipes, ranging from soups and savories to desserts and drinks.

RECIPES for this cook book were supplied by eleven manufacturers of Famous Brand Foods from their own test kitchens, where their home economists and cookery supervisors have created and tested the recipes.

To coincide with the publication of the book, Woolworths Limited have

arranged special demonstrations and displays of merchandise, to be held at 73 Woolworths Food Fairs and B.C.C. stores in five States.

The dates of these demonstrations and displays, and the stores at which they will be held, are listed in the panel below.

Inexperienced housewives as well as accomplished cooks will find the recipes interesting as well as valuable.

In the wide selection of recipes, there

are many new ideas for dishes that will transform a meal.

There are soups with a difference, tangy and sweet sauces to add extra flavor, attractive meat, poultry, and fish recipes, and some "little" meat dishes that are just the thing to serve for breakfast, lunch, or supper.

Five pages of wonderful desserts, some of them made in minutes, will enable the housewife to give a great variety to the important sweets course.

Crisp salads, vegetable dishes, fritters, and pancakes—many new and delicious—are included.

In addition to snacks and savories, there is a page of "party specials" which are quick and easy to make and can be eaten with fork or fingers.

Photographs of the Famous Brands home economists and cookery supervisors who have contributed the recipes appear throughout the book.

—LEILA HOWARD

Demonstrations at Woolworths

● Special demonstrations and merchandising displays of the Famous Brand products featured in this cook book will be presented in five States in Woolworths Food Fairs (B.C.C. Food Fairs in Queensland and northern N.S.W.) from April 29 to May 11 inclusive in the following stores:

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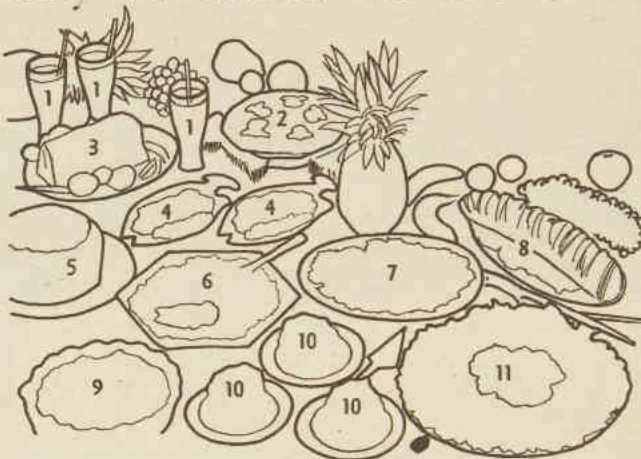
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Highway Shenton Park
Inglewood Tuart Hill
Morley Victoria Park

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COVER and all color pictures in this book by staff photographer Barry Cullen

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The Australian Women's Weekly, May 1, 1963.

Woolworths FOOD FAIR Famous Brand Recipes.

Try Woolies this week!

Page 3

SOUPS AND SAUCES

● These hearty and nourishing soups will be a good beginning to a meal. Also on this page are sauces to serve with meat, poultry, and fish on succeeding pages.

CHOWDER SAUCE

World Brands Pty. Ltd.

One packet Continental Brand Potato Chowder, 2 cups milk, 2 hard-boiled eggs, 3 chopped gherkins, 2 dessertspoons white vinegar or lemon juice.

Blend soup with milk, stir until boiling, simmer 3 minutes. Add chopped eggs, gherkins, and lemon juice or vinegar. Serve with fried, steamed, or baked fish.

MINCED FISH SOUP

Marville Margarine Co.

One and a half pounds smoked haddock or cod, $\frac{4}{5}$ cups water, 1 stalk celery, 2 small onions, 2 small carrots, parsley, bayleaf, pinch marjoram, salt, pepper, 3oz. Marville Margarine, $\frac{1}{4}$ cup tomato pulp, 3 tablespoons rice.

Prepare vegetables: Chop 1 onion, 1 carrot, and celery. Place fish in large saucepan. Add $\frac{4}{5}$ cups water, celery, onion, carrot, sprig parsley, bayleaf, marjoram, salt and pepper. Cover and simmer 15 minutes. Drain, reserve liquid. Flake fish, add to liquid and set aside. Chop remaining onion and carrot. Melt Marville Margarine in pan, add vegetables and a little chopped parsley; saute few minutes. Add tomato pulp, rice, and remaining $\frac{1}{4}$ cup water, cook, stirring occasionally, until rice is tender. Add fish, bring to boiling point, and serve with French bread.

BARBECUE SAUCE

World Brands Pty. Ltd.

Two ounces butter or substitute, 3 tablespoons Continental Brand French Onion Soup, 1 tablespoon sugar, 1 teaspoon dry mustard, 1 thick slice lemon, $\frac{1}{2}$ cup water, $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup tomato sauce, 1 teaspoon Worcestershire sauce.

Melt butter or substitute in saucepan, add Continental Brand French Onion Soup, sugar, mustard, and lemon slice. Blend with water and vinegar, stir until boiling. Simmer 10 minutes. Add tomato and Worcestershire sauces; remove lemon slice. Serve with mixed grills, roast joints, barbecued meats, or pan-fried foods.

HEARTY VEGETABLE SOUP

Clifford Love and Co. Limited

Four tablespoons Uncle Toby's Oats, 1lb. gravy beef, 1 mutton shank or veal knuckle, 3 cups coarsely shredded carrot, turnip, and parsnip, 3 stalks celery, 2 onions, $2\frac{1}{2}$ pints water, 1 tablespoon salt, $\frac{1}{2}$ teaspoon pepper, 2 tablespoons chopped parsley.

Trim meat, removing fat. Gash meat of shank or knuckle into the bone and chop gravy beef finely. Place in large saucepan with shredded vegetables, finely chopped celery and onions, water, salt and pepper. Cover and simmer $1\frac{1}{2}$ hours. Add Uncle Toby's Oats. Simmer $\frac{1}{2}$ hour longer, stirring occasionally. Serve sprinkled with parsley.

CORN RELISH SAUCE

The Batlow Packing House Co-op. Ltd.

One can Mountain Maid Whole Kernel Corn, $\frac{1}{4}$ green pepper, $\frac{1}{4}$ red pepper, 1 onion (sliced), 1 cup shredded cabbage, 1 small carrot (peeled and grated), $\frac{1}{4}$ cup vinegar, salt, pepper, 1 to $1\frac{1}{2}$ teaspoons cornflour (blended with $\frac{1}{4}$ cup water).

Place contents of can of Mountain Maid Whole Kernel Corn into a saucepan with chopped red and green peppers, onion, cabbage, carrot, and vinegar. Simmer over a low heat about 10 minutes. Stir in blended cornflour and stir until thickened. Season to taste with salt and pepper and serve spooned over hamburgers or other meats.

BEEF SOUP WITH BACON-KIDNEY ROLLS

World Brands Pty. Ltd.

One rasher of bacon per person, 1 kidney per person, 1 packet Continental Brand Beef Noodle Soup.

Cut each rasher of bacon in half; cut the kidneys in half. Wrap a piece of bacon around each half kidney. Place on a skewer. Grill for 10 to 15 minutes. Make up Continental Brand Beef Noodle Soup according to directions on the packet. Divide between warmed soup bowls. Place 2 bacon-kidney rolls in each.

SWEET AND SOUR SAUCE

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Choice Pineapple Pieces, $\frac{1}{2}$ cup chopped green pepper, 1 onion, $\frac{1}{4}$ cup vinegar, $\frac{1}{4}$ cup pineapple syrup, 1 piece green ginger, 1 tablespoon finely diced carrot, 1 tablespoon finely diced cucumber (unpeeled), 1 tablespoon sherry, 1 tablespoon cornflour, water.

Drain Golden Circle Choice Pineapple Pieces. Combine green pepper, chopped onion, ginger, carrot, and cucumber. Put into saucepan with vinegar, $\frac{1}{4}$ cup of the pineapple syrup, and sherry. Bring gently to boil, simmer ten minutes, adding a little water if sauce becomes too thick. Blend cornflour with a little water, add to saucepan, stir until sauce is thickened. Stir in pineapple pieces.

HAWKESBURY CREME SAUCE

The Nestle Company (Australia) Limited

One packet Maggi White Sauce, 1 stick celery, $\frac{1}{4}$ apple, milk, 1 small onion, 1 tablespoon butter, 1 bottle oysters.

Prepare Maggi White Sauce according to directions, using the oyster liquor made up to $\frac{1}{2}$ pint with cold milk. Saute finely chopped celery, onion, and apple in the butter over low heat until softened but not colored. Add white sauce and oysters. Cook gently 1 minute more. Serve over steak or baked fish.



BACON-KIDNEY ROLLS, served on top of steaming bowls of Continental Brand Beef Noodle Soup, make a perfect beginning to a meal, or, followed by a salad, a meal in itself.

CHEESED VEGETABLE CREME

The Batlow Packing House Co-op. Ltd.

One pint milk, 3 tablespoons butter or substitute, 3 tablespoons flour, 4oz. shredded cheese, 1 tablespoon chopped celery, 1 finely chopped onion, 1 small carrot (diced), 1 cup stock or water, 1 can Mountain Maid Whole Kernel Corn, 1 tablespoon chopped parsley, salt, pepper.

Melt half the butter in a saucepan and add flour, cook 1 minute without browning. Add milk and bring to the boil, stirring constantly. Simmer 3 minutes, season to taste with salt and pepper. Remove from heat, cover and stand aside. Melt remaining butter in a small pan and add chopped celery, onion, and carrot, saute gently until browned. Add stock. Combine two mixtures and add drained Mountain Maid Whole Kernel Corn, cheese, parsley. Reheat thoroughly, but do not boil or the mixture may curdle. Serve piping-hot.

POTATO CUCUMBER SOUP

Marville Margarine Co.

Three medium-sized potatoes (peeled and diced), 1 medium cucumber (peeled and sliced), 2 stalks celery (diced), 1 small onion (diced), 3oz. Marville Margarine, $\frac{1}{2}$ cup hot water, salt, pepper, 2 bouillon cubes, extra $\frac{1}{4}$ cup boiling water, $\frac{1}{4}$ cup cream or evaporated milk, chives.

Put all diced vegetables into a saucepan with the heated Marville Margarine, saute until softened but not browned, add hot water and simmer about 10 minutes. Take off stove and rub vegetables through a strainer to make a thick puree. Dissolve bouillon cubes in the extra boiling water and stir into puree. Season. Cover and chill. Just before serving stir in cream and garnish with chopped chives.

ALGOLEMONO

Woolworths Limited

Two pints chicken stock, 2oz. rice, 2 eggs, juice 1 lemon, salt and pepper.

Bring stock to the boil, throw in the rice, simmer for 20 minutes. Beat eggs with lemon juice. Add four tablespoons very hot stock to the eggs and lemon, stirring constantly. Remove the chicken and rice soup from the heat, pour in the egg and lemon mixture, season with salt and pepper. Serve at once.

Note: Never boil again once the eggs have been added.

SCALLOP HOT POT

World Brands Pty. Ltd.

Two large onions (sliced), 1 carrot (chopped), 1 cup chopped celery, 1 green pepper (chopped), 1oz. margarine, 1 cup cooked tomato pulp, 1 packet Continental Brand Pea and Ham Soup, 1lb. scallops (chopped), salt and pepper.

Melt margarine in pan. Add carrot, onion, celery, and green pepper. Cook for 3 minutes without coloring. Add tomato pulp. Make up Continental Brand Pea and Ham Soup according to directions on packet. Bring to boil. Remove black thread from scallops; add with vegetables to soup, simmer 15 minutes. Season to taste. Serve with plain boiled rice or noodles. Serves 6.

CHASSEUR SAUCE SUPREME

The Nestle Company (Australia) Limited

One packet Maggi Mushroom Sauce Powder, $\frac{1}{4}$ pint water, $\frac{1}{4}$ pint red wine, 2 tablespoons cream.

Prepare Maggi Mushroom Sauce according to directions on packet, using the wine and water for the liquid. Bring to boil, simmer 10 minutes. Remove from heat, stir in cream. Serve with chicken, steak, or veal.

FISH FOR FINE MEALS

● Fish—fresh, frozen, or canned—makes interesting dishes for many occasions, ranging from quick, easy mid-day meals to more elaborate main course highlights.

TUNA ESPAGNOLE

Woolworths Limited

One can Shoal Solid Tuna, 1 tablespoon margarine, 1 tablespoon flour, 1 tablespoon chopped parsley, 1 dessertspoon oil, 1 tablespoon vinegar, 2 sticks celery, butter, $\frac{1}{2}$ cup tomato puree, $\frac{1}{2}$ pint milk, 4oz. rice, 4 tomatoes.

Melt margarine, add flour, stir in milk and continue stirring until boiling. Season well. Add $\frac{1}{2}$ Shoal Solid Tuna and parsley to sauce. Peel and cut tomatoes into chunks, finely slice celery and fry lightly in a little butter, and then add to mixture, retaining a few pieces for garnishing. Turn into a greased shallow dish. Cook rice in plenty of salted water until just tender; drain well. Mix oil and vinegar, season well and toss through rice. Spread rice over tuna. Flake remaining tuna, mix in tomato puree, and pile round edge of dish. Garnish with pieces of tomato and celery, sprinkle with finely chopped parsley. Re-heat well and serve.

MARVILLE PIZZA

Marville Margarine Co.

Three ounces Marville Margarine, 8oz. self-raising flour, $\frac{1}{2}$ teaspoon salt, pinch cayenne pepper, 5 tablespoons milk, 1lb. tomatoes, 1 clove garlic, $\frac{1}{2}$ teaspoon dried or finely chopped fresh marjoram, salt and cayenne to taste, 1lb. coarsely grated mild cheese, small can anchovy fillets.

Melt Marville Margarine, add milk, and stir into sifted flour, salt, and cayenne. Mix to fairly soft dough. Knead and roll out between two sheets of polythene. Line pizza-dish or large flat plate, trim edges. Sprinkle quarter of cheese over dough. Arrange slices of tomatoes, leaving $\frac{1}{2}$ in. border on outside edge. (The tomatoes are best skinned. Plunge them into boiling water, remove, and the fine skin can be peeled off very easily.)

On the tomatoes sprinkle crushed and finely chopped garlic, marjoram, salt, and cayenne to taste. Place remainder of cheese over filling, leaving space for tomatoes to show through. Decorate with anchovy fillets. Glaze edges and bake in moderately hot oven (approximately 15 to 20 minutes).

SALMON AND ASPARAGUS CAKE

Woolworths Limited

One small can asparagus cuts, 1 medium onion (chopped), 2 tablespoons butter, 3 tablespoons flour, 14 teaspoons salt, $\frac{1}{2}$ teaspoon pepper, 1 cup milk, 1lb. can Shoal Fancy Pink Salmon, 1 tablespoon lemon juice, $\frac{1}{2}$ teaspoon nutmeg, 3oz. grated cheese.

Cook onion in the butter in saucepan; add flour, salt, and pepper, stir well. Add milk, and, stirring continuously, bring to boil; simmer for 2 minutes. Add $\frac{1}{2}$ cup liquid drained from Shoal Fancy Pink Salmon, the skinned, coarsely flaked salmon and lemon juice. Place in greased casserole dish. Top with asparagus cuts. Sprinkle with nutmeg and grated cheese. Bake in hot oven 15 to 20 minutes until cheese melts. Garnish with parsley.

AU GRATIN PACIFIC

Clifford Love and Co. Limited

Half cup crushed Uncle Toby's Oats, 1 to 1½lb. cod or other large fish cutlets, lemon, milk, salt, finely chopped onion, 1½ cups white sauce, lemon juice, cayenne pepper, grated cheese, butter, lemon halves, capers or gherkin, parsley.

Carefully remove skin from fish cutlets, wash well in salted water, drain well. Rub with a piece of cut lemon. Place in a greased ovenproof dish with sufficient milk to cover bottom of dish. Sprinkle with salt and chopped onion. Cover with greased paper. Bake in a moderate oven until fish is soft, white, and flaky. Lift on to serving-dish. Flavor sauce with lemon juice, salt, and cayenne pepper. Pour over fish. Top with Uncle Toby's Oats and grated cheese, dot with butter. Place under grill or, if serving-dish is heatproof, place in hot oven until top is bubbly and brown. Serve garnished with parsley, cut lemon halves dusted with chopped parsley, and capers or gherkin pieces.

CORN RAMEKINS

The Batlow Packing House Co.-op. Ltd.

One 16oz. can Mountain Maid Corn Niblets, 3oz. butter or substitute, 1 small tin salmon or tuna, 3 tablespoons flour, 1 pint milk, 1lb. grated tasty cheese, 2 eggs, 1 teaspoon sugar, 2 chopped leeks, 1 capsicum, $\frac{1}{2}$ teaspoon marjoram, 1 dessertspoon finely chopped onion, salt and pepper, extra butter, parsley.

Melt butter or substitute in a pan and gently fry onion and leeks; remove from heat and stir in the flour, cook over a low heat until bubbling; remove from heat and stir in milk. Then bring to the boil, stirring constantly. Add cheese, diced capsicum, sugar, and seasonings. Stir in drained corn and salmon or tuna, which has been broken up with a fork into small pieces; stir in slightly beaten eggs. Place in greased individual ovenproof dishes, dot with butter. Bake in moderate oven 15 minutes. Garnish with parsley.

Mrs. M. McKee, of Mountain Maid.



FISH AND RICE CAKES

Ricegrowers' Co-op. Mills Ltd.

Two cups boiled, drained, salted, Sunwhite Rice, 1 small can tuna, 1 egg (beaten), 2 tablespoons flour, 1 teaspoon salt, pepper to taste, 1 tablespoon parsley, 1 tablespoon mayonnaise.

Combine all ingredients, shape into small cakes and cover with dried breadcrumbs. Chill till firm. Deep-fry a golden brown and serve hot with lemon wedges and tartare sauce.

TUNA-STUFFED BAKED POTATOES

The Nestle Company (Australia) Limited

Four tablespoons Sunshine Full Cream Powdered Milk, 4 large potatoes, salt and pepper, 1 teaspoon prepared mustard, 2 tablespoons mayonnaise, 2 tablespoons butter, 4 tablespoons water, 2 7oz. cans tuna, 2 tablespoons lemon juice, 2 tablespoons chopped parsley, pinch nutmeg.

Scrub potatoes (do not pierce skins). Bake for 1 hour in hot oven. When tender, remove from oven and cut in halves, lengthwise. Spoon out centres, making sure to leave skins whole. Beat potato centres with butter, Sunshine Full Cream Powdered Milk, water, salt, pepper, nutmeg, and mustard until light and smooth. Combine tuna, lemon juice, and mayonnaise; spoon into 8 potato shells. Top with potato mixture. Bake 20 minutes in a slow oven. Sprinkle with parsley and serve piping hot with buttered peas.

SOUFFLE OMELET SURPRISE

Woolworths Limited

Four eggs (separated), $\frac{1}{2}$ cup water, 1oz. butter, $\frac{1}{2}$ teaspoon salt, pepper.

Filling: Two tablespoons chopped onion, 2oz. chopped bacon, 2 medium tomatoes, two 4oz. cans Shoal Fancy Pink Salmon, salt, pepper.

First prepare filling: Saute onion, bacon, and tomatoes until tender. Drain Shoal Fancy Pink Salmon and flake. Add to onion mixture and season well. Keep warm while cooking souffle omelet.

Beat egg-yolks until thick, add seasonings and water, and beat well. Stiffly beat egg-whites with a pinch of salt, fold in egg-yolks. Melt butter in omelet pan, pour in mixture, and cook over low heat until bottom is brown. Transfer pan to moderate oven or under low grill to brown lightly and set top. To serve, place salmon mixture on one half of omelet, fold over other half, and serve immediately on hot dish, with a gherkin or parsley garnish.

SPAGHETTI FIREWZA

Woolworths Limited

Quarter pound spaghetti, 2 rashers bacon, 1lb. can Shoal Fancy Pink Salmon, 2 tablespoons flour, $\frac{1}{2}$ pint milk, salt, cayenne pepper, 2 eggs (separated), 1lb. tasty cheese.

Cook spaghetti in plenty of boiling salted water until tender; drain well. Chop bacon and cook until crisp in a saucepan. Remove bacon, and to the fat add flour. Blend, add milk, and, stirring constantly, cook until thickened; season well. Remove from heat, add slightly beaten egg-yolks, half the grated cheese, and the flaked Shoal Fancy Pink Salmon and the cooked spaghetti. Pour into a greased casserole dish, top with crumbed bacon pieces. Stiffly beat egg-whites with good pinch salt and cayenne. Swirl with a fork on top of bacon, sprinkle with remaining cheese. Bake in a very moderate oven until cheese-topped meringue is browned, and set.

TUNA EGG MEDLEY

Woolworths Limited

One can Shoal Solid Tuna, 1 dessertspoon lemon juice, 1 tablespoon butter or margarine, 2 tablespoons flour, pinch mustard, 1 pint milk, 2 chopped hard-boiled eggs, $\frac{1}{2}$ teaspoon grated lemon rind, 1 tablespoon chopped parsley, breadcrumbs, butter.

Break Shoal Solid Tuna into pieces, add lemon juice, and mix well. Melt butter or margarine, add flour and mustard, then milk, stirring constantly; cook until mixture boils and thickens. Add tuna, eggs, lemon rind, and parsley. Place in greased casserole dish, sprinkle with breadcrumbs, and dot with butter. Heat the mixture through and lightly brown in hot oven about 20 minutes.



● Fran Wallace, of Woolworths.

MIAMI SEAFOOD MORNAY

The Batlow Packing House Co.-op. Ltd.

One 16oz. can Mountain Maid Corn Niblets, 1 large can salmon or tuna, 2 hard-boiled eggs, 2oz. butter, 5 tablespoons flour, $\frac{1}{2}$ pint milk, salt, pinch cayenne pepper, grated rind and juice of half lemon, 1 tablespoon chopped parsley, 1 cup white breadcrumbs, 2oz. grated cheese.

Melt butter, add the flour and stir until blended. Stir in milk, and juice strained from the can of Mountain Maid Corn Niblets. Continue cooking over heat, stirring constantly until thickened and cooked. Add seasonings, parsley, lemon juice and rind. Slice the hard-boiled eggs and line the bottom of a greased casserole dish with slices. Cover these with a layer of the white sauce, then a layer of drained corn, another layer of white sauce, a layer of drained and mashed salmon, and finally another layer of white sauce. Sprinkle with breadcrumbs and grated cheese to cover top. Bake in moderate oven until golden-brown and heated through. Serves 6.

OLD FASHIONED SALMON PIE

Woolworths Limited

Half pound can Shoal Fancy Pink Salmon, 2 cups hot, medium thickness white sauce, 1 packet Pick-O-the-Crop Mixed Vegetables, 2 chopped, hard-boiled eggs, 1 tablespoon chopped parsley, salt and pepper, good squeeze lemon juice.

Combine all ingredients and place in a greased casserole-dish.

Topping: Four ounces flour, 2 teaspoons baking-powder, 1oz. margarine, 1oz. grated cheese, $\frac{1}{2}$ teaspoon salt, 1-3rd cup milk.

Topping: Combine ingredients and make into scone dough. Roll out to $\frac{1}{2}$ in. thickness, cut in rounds and place on top of salmon. Glaze with milk. Bake in hot oven for 20 to 25 minutes. Serve hot, garnished with parsley.

Continued on page 7

*"I'm so glad Kraft thought of cheese in slices
... so handy to make tasty snacks like these"*



BEANBURGERS DE LUXE

Split, toast and butter hamburger buns. Spoon hot baked beans on to each half, and top with a Cheddar De Luxe Slice. Grill lightly and serve.



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Toast and butter soft hamburger buns or slices of bread. Then place two or three sardines on each, top with an Old English De Luxe Slice, grill lightly until melting and serve.

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Set up a snack luncheon out-of-doors—a variety of breads, tomatoes, cucumber, lettuce, and a package of Gruyere De Luxe Slices will make it perfect.



PAN FRIED RAREBIT

Put a Welsh Rarebit De Luxe Slice between 2 slices of buttered bread. Butter the outside of the sandwich and place in a heated frying pan (no oil needed, the butter fries it). Fry both sides. Serve piping hot.

"Perfect for out door Luncheons"

"This idea takes only 2 minutes"

Eight slices of finest cheese in every packet—right size—right thickness!

KRAFT DE LUXE SLICES

Now there are 4 different varieties of Kraft De Luxe Slices... all available from your grocer's refrigerated dairy case (where you buy your butter).



Concluding . . .

Fish for fine meals

DEEP SEA SALAD

Woolworths Limited

One can Shoal Red Sockeye Salmon, 1 can Shoal Solid Tuna, green cucumbers, 1 packet Pick-O-the-Crop Frozen Peas (cooked), lettuce, mayonnaise or salad dressing, celery curls, shallots, parsley, tomato wedges.

Cut cucumber into 2 to 3 in. lengths, cutting each piece so it will stand on end. Score the skin decoratively. Scoop out centre of cucumber, forming a shell. Mix some of the pulp with the cooked Pick-O-the-Crop Peas, and bind with a little mayonnaise. Pile mixture into cucumber shells and arrange on lettuce leaves on a platter. Drain the salmon and tuna, break into serving pieces, and place round cucumber on a bed of lettuce. Coat fish with mayonnaise to taste. Decorate with celery curls, shallots, tomato wedges and parsley sprigs.

TUNA-RICE-TOMATO PIE

Ricegrowers' Co-op. Mills Ltd.

Two onions, 2 sticks celery or 1 green pepper, 1 tablespoon oil, 2 cups boiled, salted, drained Sunwhite Rice, 1 16oz. can peeled whole tomatoes, 1 7oz. can tuna, $\frac{1}{2}$ cup grated cheese, salt, pepper.

Peel and slice the onions into rings. Chop the celery or pepper finely. Heat the oil in a pan and fry the onion and celery until soft, but not brown, season with salt and pepper. Put one cup of the boiled Sunwhite Rice into a greased deep dish, then the cooked seasoned onions and celery, the flaked seasoned tuna, the remaining rice, and then tomatoes. Sprinkle with cheese and place in a moderate oven for 30 minutes to heat through. Serves 5.

HOT SPICY FISH

World Brands Pty. Ltd.

Two pounds leather jacket or flat-head fillets, 2oz. margarine, 2 large onions (sliced), 2 tomatoes (sliced), seasonings, 1 packet Continental brand Dutch Curry and Rice Soup.

Melt margarine in pan, fry fish fillets until golden brown; remove. Fry onions and tomatoes for a few minutes, place all in casserole; season. Make up Continental brand Dutch Curry and Rice Soup according to directions on packet. Pour over fish, cover and bake in very moderate oven 30 minutes. Serve with boiled rice. Serves 4.

SWEET-AND-SOUR FISH WITH RICE BORDER

Ricegrowers' Co-op. Mills Ltd.

Two cups hot, cooked Sunwhite Rice, 1 bream about 1lb. (cut in halves), 1 cup water, 1 cup diced pineapple, 1 small grated carrot, 2 teaspoons corn-flour, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ cup sugar, 1 medium-sized onion, $\frac{1}{2}$ cup chopped celery, fat or oil.

Fry fish in hot fat or oil and, when nicely browned, lift out and drain on paper. Put water in saucepan, add sugar, sliced onion, grated carrot, celery, and diced pineapple. Boil gently for 10 minutes. Mix cornflour with vinegar and thicken cooked vegetables. Pour mixture over the whole fish and serve in a border of cooked Sunwhite Rice.

TASTY MACARONI MEAL

Kraft Foods

One packet Kraft Macaroni Dinner, 1 can Green Seas Tuna (6 $\frac{1}{2}$ oz. chunk style or 7oz. solid pack, drained), 1 small can celery soup.

Make up Kraft Macaroni Dinner according to directions on packet. Place on serving-dish and keep hot. In saucepan combine tuna and soup; heat thoroughly. Pour over macaroni and cheese and serve. Serves 5.

SEAFOOD PIE

The Nestle Company (Australia) Limited

Pastry: Six ounces plain flour, 3oz. butter, 2 tablespoons Sunshine Full Cream Powdered Milk, water.

Filling: One small can crab meat or tuna, 1 tablespoon chilli sauce, $\frac{1}{2}$ cup chopped green pepper, 1 tablespoon grated onion, salt, $\frac{1}{2}$ cup chopped celery.

Sauce: One tablespoon butter, 2 tablespoons flour, $\frac{1}{2}$ cup grated cheese, 2 tablespoons Sunshine Full Cream Powdered Milk, 1 cup hot water, 1 Maggi chicken broth cube, $\frac{1}{2}$ teaspoon Worcestershire sauce, salt.

Pastry: Sift together dry ingredients; rub in butter. Mix in sufficient water to make a soft dough. Roll out to fit 9 in. pie-plate. Bake in moderate oven for 20 to 25 minutes.

Filling: Combine all ingredients and turn into cooled pastry-shell.

Sauce: Melt butter and add flour, salt, and Sunshine Full Cream Powdered Milk. Remove from heat and add the water, which has had the chicken cube dissolved in it gradually. Cook



FISH FILLETS NORMANDIE: Fish becomes a special dish when topped with a creamy sauce, over which shredded Kraft-Cheddar Cheese is placed, then grilled until bubbling and brown.

until thick; add Worcestershire sauce and $\frac{1}{2}$ cup of cheese. Pour over filling. Sprinkle with remaining cheese. Bake in moderate oven 30 minutes.

FISH FILLETS NORMANDIE

Kraft Foods

Two ounces butter, 4 fish fillets, 1 cup water, 1 dessertspoon flour, $\frac{1}{2}$ cup sherry or white wine, 4oz. Kraft Cheddar Cheese (shredded), 2 egg-yolks (beaten), $\frac{1}{2}$ cup cream or top milk, prawns and mushrooms to garnish if liked.

Melt half butter in large frying-pan.

Arrange fish fillets in pan; add water and bring to boil. Simmer very gently until fish is just cooked (about 10 minutes). Remove fish to an ovenproof dish and keep warm. Cream together remaining butter and flour, and stir into liquid in pan. Cook, stirring constantly, until boiling. Add beaten egg-yolks and cream and finally wine. Re-heat but do not boil. Pour over fish and top with shredded Kraft Cheddar Cheese. Slip under a hot grill or in top shelf of a moderate oven until nicely browned. Garnish with prawns and mushrooms if liked. Serves 4.

DISHES TO SERVE WITH FISH

● These dishes are suitable to serve with a fish meal, either as an accompaniment to the fish dish or after it.

BAKED GOLDEN SAVORY RICE

Ricegrowers' Co-op. Mills Ltd.

Half cup uncooked Sunwhite Rice, 1 pint milk, 4oz. carrot (grated), 1 large onion (grated), 2 beaten eggs, pepper, salt, chopped parsley, breadcrumbs, grated cheese, butter.

Heat milk to boiling point, add Sunwhite Rice. Simmer for 8 minutes. Remove from heat, add onion, carrot, parsley, and eggs, salt and pepper. Mix well, pour into greased ovenproof dish. Level off with back of spoon. Garnish with breadcrumbs, grated cheese, and dots of butter. Place in moderate oven, cook 45 to 50 minutes.

CORN FRITTERS

The Ballou Packing House Co-op. Ltd.

One 10oz. can Mountain Maid Corn Niblets, 2 rashers bacon or ham (finely chopped), 1 egg, 1 tablespoon chopped parsley, salt and pepper, 4oz. self-raising flour, oil for frying.

Drain Mountain Maid Corn Niblets, reserve liquid. Place the corn in basin with bacon, parsley, and seasoning. Add well-beaten egg and 1-3rd cup corn liquid. Mix thoroughly. Fold in sifted flour. Beat till smooth. Drop by spoonful into hot oil. Fry golden brown; drain. Serve hot.

SAVORY RICE SPECIAL

Ricegrowers' Co-op. Mills Ltd.

Three cups boiled Sunwhite Rice, 1 pint milk, 1 cup cooked celery or cooked peas, 1lb. grated cheese, 1 dessertspoon butter, 1 dessertspoon flour, 1 teaspoon paprika, parsley or chives, salt, pepper.

To drained, boiled Sunwhite Rice add milk, butter, salt, and pepper. Simmer on low heat for 5 minutes. Thicken with flour if needed. Add grated cheese, cooked celery pieces or peas, stir until cheese melts. Stir in paprika. Serve topped with parsley or chives.

Note: For new Welsh Rarebit simply spread above mixture on toast and brown lightly under grill.

VEGETABLE SAVORY

Clifford Love and Co. Limited

Half cup crushed Uncle Toby's Oats, 1 cup washed and finely shredded cabbage, 1 cup washed and shredded spinach, 1 tablespoon Uncle Toby's Maize Oil, salt, pepper, $\frac{1}{2}$ teaspoon sugar, 1 cup chopped skinned tomatoes, $\frac{1}{2}$ cup grated cheese, 1 tablespoon butter or substitute, parsley.

Place cabbage and spinach in saucepan with Uncle Toby's Maize Oil, salt, pepper, and sugar. Saute 3 min-

utes. Remove from saucepan, add tomatoes to any remaining oil, add half the butter and cook for 5 minutes. Season with salt and pepper. Place alternate layers of cabbage, spinach, and tomato mixture in greased ovenware dish, sprinkling each layer with cheese and Uncle Toby's Oats. Top with remaining cheese and oats and dot with remaining butter. Cook 20 to 25 minutes in moderate oven. Garnish with parsley and serve.

BURMESE CHEESE FRIED RICE

Ricegrowers' Co-op. Mills Ltd.

Four cups boiled Sunwhite Rice, 1oz. butter, 5 peeled and chopped tomatoes, salt, pepper, 2 teaspoons curry powder, 4oz. grated cheese, $\frac{1}{2}$ cup chopped shallots (stalks and bulbs), toast triangles, chopped parsley, paprika powder.

Boil $\frac{1}{2}$ cups raw Sunwhite Rice in salted water to make the 4 cups of boiled rice. Melt butter in a saucepan, add the tomatoes, seasoning, and curry powder and simmer for 10 minutes. Add the cheese, drained boiled rice, and shallots and heat through until cheese is melted. Pour mixture into hot serving-dish, garnish with toast triangles, chopped parsley, and paprika.

golden sweet

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FEATURING POULTRY

● Chicken is now so economical to buy that it can be served for regular family meals—not just cooked for special occasions.

CHICKEN MANGO

World Brands Pty. Ltd.

Three ounces margarine, 2 large onions (sliced), 2lb. chicken (cut into serving-sized portions), 2 mangoes (peeled and sliced) or 1 small can mangoes, $\frac{1}{2}$ teaspoon nutmeg, 1 packet Continental Brand Chicken Noodle Soup, 4 tablespoons cream, seasonings. Melt margarine in pan. Fry onions until golden brown; remove. Fry chicken until golden, add onions with mangoes, fry quickly for few minutes. Add nutmeg. Make up Continental Brand Chicken Noodle Soup according to directions on packet. Place chicken, onions, and mangoes in casserole, pour over soup. Cover with a tight-fitting lid; bake in slow oven for 1 hour. Stir in cream and seasonings. Serves 4.

BALKAN CHICKEN PILAF

Woolworths Limited

Half pound cooked Tender Joy Chicken, $\frac{1}{2}$ lb. rice, 1 medium chopped onion, 2oz. butter or substitute, 2 pints chicken stock, 2 large peeled chopped tomatoes, 2oz. chopped walnuts, salt and pepper, $\frac{1}{2}$ teaspoon chopped thyme.

Cut the Tender Joy Chicken meat into strips and fry in the butter in a saucepan until brown; remove and keep warm. Add onion to butter and brown. Return chicken to saucepan and add salt, thyme, pepper. Add rice, stir well for 5 minutes to prevent sticking; pour in stock, tomatoes, and walnuts. Cover saucepan, and simmer gently until all the liquid has been absorbed and the rice is soft. Stir well. Leave covered in a warm place for 20 minutes.

SHANGHAI CHICKEN AND WALNUTS

Woolworths Limited

One packet Tender Joy Chicken pieces, 1 egg-white, 2 tablespoons cornflour, oil, or lard, 2 tablespoons chicken stock, 1 tablespoon soy sauce, salt, 4oz. walnuts, 2 teaspoons cornflour.

Heat walnuts gently in oven to crisp. Cut Tender Joy Chicken into small pieces, coat in unbeaten egg-white; sprinkle with 2 tablespoons cornflour, and deep fry in oil until chicken changes color; drain. Remove excess oil from pan. Mix stock, soy sauce, salt, 2 teaspoons cornflour together. Return chicken to pan, saute few minutes. Stir in stock mixture, add walnuts.

CHICKEN CASABLANCA

Woolworths Limited

One large Tender Joy Chicken, $\frac{1}{4}$ cup flour, salt and pepper, paprika, oil or fat for frying, $\frac{1}{2}$ pint stock, 1 cup chicken stock, $\frac{1}{2}$ cup raisins, $\frac{1}{4}$ cup orange juice, 2 teaspoons grated orange rind, $\frac{1}{2}$ teaspoon vinegar, 2oz. slivered almonds.

Joint Tender Joy Chicken neatly. Combine flour, salt, pepper, and paprika, and coat chicken. Brown in little oil or fat. Fry gently until tender, turning occasionally. Remove to serving-dish and keep hot. Keep 2 des-

sertspoons fat in pan. Blend cornflour with stock, add to fat, stir constantly until boiling and thickened. Rinse and drain raisins, add to sauce with orange juice and rind, almonds, vinegar, and salt. Simmer 5 minutes. Coat chicken with little sauce, serve remainder separately.

ALOHA CHICKEN

Woolworths Limited

One Tender Joy Chicken, 2oz. butter, 1oz. flour, 1 teaspoon salt, pepper, 1 sliced onion, $\frac{1}{4}$ cup pineapple juice, herbs, 1 small can pineapple chunks.

Joint the Tender Joy Chicken into serving pieces. Place in sufficient stock or water to cover. Add onion, herbs, and seasonings; gently simmer until tender. Lift out chicken, measure $\frac{1}{2}$ cups strained stock and add to it the pineapple juice. Melt butter, add flour, and then liquid, stir until boiling. Season, add pineapple and chicken pieces. Reheat 10 minutes.

CHICKEN VERONIQUE

Woolworths Limited

One Tender Joy Chicken, 2oz. butter, parsley or tarragon leaves, $\frac{1}{2}$ pint stock, $\frac{1}{2}$ lb. white grapes, lemon juice, 2 to 3 tablespoons cream or top milk.

Rub over Tender Joy Chicken with lemon, then with butter. Place remaining butter in chicken with some parsley sprigs or tarragon leaves; place chicken in roasting-dish. Pour in $\frac{1}{2}$ pint stock, cover chicken with buttered paper or foil. Roast in moderate oven $\frac{3}{4}$ to 1 hour. Meanwhile peel and de-seed grapes, toss in lemon juice, and cover.

Remove chicken to serving-plate, gather juices from pan, make up to $\frac{1}{2}$ cup with extra stock. Boil several minutes. Add cream, grapes, pour over bird.

FRENCH ROAST CHICKEN WITH ALMONDS

Woolworths Limited

One Tender Joy Chicken, 2 rashers bacon, 2oz. butter, 6 sprigs parsley, little sage or thyme (if available), 2oz. sliced chopped almonds, $\frac{1}{2}$ pint chicken stock, 2 tablespoons cream or milk, 1 large red capsicum, 2 tablespoons flour, salt and pepper, 1 lemon, butter.

Place parsley and other herbs inside thawed chicken with $\frac{1}{2}$ oz. butter and seasonings. Rub $\frac{1}{2}$ oz. butter over chicken, place bacon on top and put into baking-dish with $\frac{1}{2}$ pint stock and squeeze lemon juice. Roast in moderate oven 1 hour, basting frequently. Fry almonds in 1oz. butter until golden brown. Blend in flour, add remaining basting liquid and $\frac{1}{2}$ pint chicken stock; season and simmer 5 minutes. Add cream or milk. Slice capsicum and fry in butter for a few minutes. Serve with sauce poured over. Garnish with slices of capsicum and potato crisps.

CHICKEN AND ALMOND MOUSSE

World Brands Pty. Ltd.

One packet Continental brand Cream of Chicken Soup, 1 cup cooked chicken (minced or chopped), $\frac{1}{2}$ cup finely chopped almonds, $\frac{1}{2}$ cup lightly whipped cream, salt and pepper, cayenne pepper, 2 egg-whites, 2 tablespoons gelatine, 4 tablespoons hot water.

Make up Continental brand Cream of Chicken Soup according to directions on packet; allow to cool. Add chicken, almonds, and cream, season to taste, fold in. Beat egg-whites until stiff. Dissolve gelatine in hot water. Add to chicken mixture with egg-whites. Carefully fold in. Turn into a mould, previously rinsed out with cold water. Chill in refrigerator until quite firm. To turn out, dip into hot water. Serve on bed of lettuce leaves and garnish with salad vegetables. Serves 4 to 6.

CHICKEN CASSEROLE, SAVORY-TOPPED

The Nestle Company (Australia) Limited

One onion, 2 cups water, 1oz. butter, 2 cups cooked, diced chicken, 1 cup frozen peas, 2 sticks celery, 1 cup diced carrot, 1oz. flour, 3 tablespoons Sunshine Full Cream Powdered Milk, 4 tablespoons fine breadcrumbs, 1 teaspoon mixed herbs.

Cut celery into 2in. lengths; cut onion into four. Boil celery, onion, and carrots in the water until tender. Strain and reserve the liquid; make up 2 cups with water. Melt butter in saucepan, then stir in Sunshine Full Cream Powdered Milk and flour; mix well. Add reserved liquid slowly and stir constantly until boiling. Add chicken, peas, and cooked vegetables. Pour into greased ovenproof dish. Combine herbs and breadcrumbs; sprinkle over casserole, dot with butter, and bake 30 minutes in a moderate oven.

Continued overleaf



FRENCH ROAST CHICKEN WITH ALMONDS: A Tender Joy Chicken cooked to perfection is served with almond sauce. Accompaniments are peas, saratoga chipped potatoes, and a garnish of red capsicum slices.

VARIED MEAT DISHES

● Meat dishes for all occasions, from light, savory breakfast dishes to hearty main courses of curries, casseroles, and baked dinners, are in this section. There are recipes, too, for buffet or party meals.

GLAZED PINEAPPLE AND SAUSAGES

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Pineapple Pieces, 3 cups cooked rice or ½ lb. spaghetti cooked according to directions on package, 1 lb. beef or pork sausages, 1 tablespoon butter, ½ cup tomato sauce, 1 tablespoon brown sugar.

Drain syrup from Golden Circle Pineapple Pieces. Brown the sausages in fry-pan. Place cooked rice or spaghetti in greased casserole and arrange the cooked sausages on top. Melt butter in a pan; add pineapple pieces and stir to coat pineapple with butter. Sprinkle with tomato sauce and brown sugar. Cook over low heat, stirring occasionally, for 10 minutes. Spoon this Pineapple Glaze over the sausages and at serving time place dish in moderate oven to heat thoroughly.

SAVORY TOPSIDE BAKE

Clifford Love and Co. Limited

Three-quarters cup Uncle Toby's Oats, 2 to 2½ lb. topside steak (cut in one piece), 2 or 3 tablespoons Uncle Toby's Maize Oil, salt and pepper to taste, 1 dessertspoon mixed mustard, 1 bayleaf, 1 teaspoon celery salt, 3 large tomatoes (skinned and sliced), 2 stalks chopped celery.

Season steak by rubbing the flesh with mustard, salt and pepper, then roll and coat in Uncle Toby's Oats. Heat Uncle Toby's Maize Oil in a pan, add meat and brown well on both sides. Put a bayleaf on top of meat and sprinkle with celery salt. Cover meat completely with sliced tomatoes and sprinkle with chopped celery. Cover pan tightly and simmer gently or cook for about 2½ to 3 hours in a moderate oven until meat is quite tender.

SWEET-AND-SOUR PORK

Ricegrowers' Co-op. Mills Ltd.

Three or more cups boiled Sunwhite Rice, 1 lb. lean pork, 2 tablespoons cornflour, ½ cup water, ½ teaspoon salt, 3 tablespoons oil or melted lard, 6 dessertspoons brown sugar, 1 dessertspoon soya sauce, 1-3rd cup vinegar, ½ cup pickles.

Boil 1 cup of raw Sunwhite Rice in salted water to make the 3 cups of cooked rice. Chop pork into neat shapes about 1 in. square. Mix half the cornflour with the water and salt, and drop pork pieces into the flour mixture. Heat oil or lard in frying-pan, drop in coated pork pieces; cook till they are well browned. Drain the meat. Mix remainder of cornflour with the vinegar, soya sauce, and sugar in a saucepan. Stir well, then add the fried pork pieces and pickles cut small. Stir quickly for a few minutes. Serve with heated boiled rice.

RABBIT WELLINGTON

Clifford Love and Co. Limited

One cup Uncle Toby's Oats, 1 young rabbit, water, 1 medium-sized onion, 1 rasher bacon, pinch mixed herbs, 1 teaspoon finely chopped parsley, ½ teaspoon ground ginger, 2 teaspoons sugar, salt and pepper to taste, juice of 1 lemon, 1 egg, parsley.

Soak rabbit in cold salted water for ½ to 1 hour. Joint rabbit, place in saucepan with chopped onion and enough water to cover. Bring to the boil and simmer for about 1 hour or until nearly cooked. Add chopped bacon, herbs, Uncle Toby's Oats, parsley, ginger, sugar, salt and pepper. Continue cooking until rabbit is quite tender. Beat egg with lemon juice and add to rabbit. Reheat without bringing to the boil again. Serve hot garnished with parsley.

PINEAPPLE AND BACON PATTIES

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Pineapple Slices, 6 rashers bacon, 1 lb. minced beefsteak, ½ cup soft white breadcrumbs, ½ teaspoon salt, ½ teaspoon pepper, 1 tablespoon fruit chutney.

Drain syrup from Golden Circle Pineapple Slices; cut them into halves. Blend the minced meat, breadcrumbs, salt, pepper, and chutney. Divide into 6 portions and form each into an oval-shaped patty. Into top of each press half a slice of pineapple. Wrap each in a rasher of bacon and secure with toothpick or small metal skewer. Place on greased baking-tray and bake in moderately hot oven for 45 minutes or until bacon has crisped and meat is cooked. Serve hot with mashed potatoes and boiled green vegetables.

RIBLETS MEXICALE

Clifford Love and Co. Limited

Rib ends (cut from cooked loin or breast of lamb—if desired increase quantity with other cooked lamb), 1 clove garlic, salt, pepper.

Barbecue Sauce: Three tablespoons Uncle Toby's Oats, 1 cup chopped onion, ½ cup chopped celery, 3 dessertspoons Uncle Toby's Maize Oil, 2 teaspoons mustard, 1½ dessertspoons brown sugar, 1 to 1½ cups tomato juice, 1 dessertspoon worcestershire sauce, 1 tablespoon chopped red or green pepper, ½ to ½ teaspoon hot chilli sauce.

Cut rib ends into service-sized pieces, rub with cut clove garlic, sprinkle with salt and pepper. Prepare barbecue sauce: Lightly brown onion and celery in hot Uncle Toby's Maize Oil. Add all other ingredients, first blending mustard smoothly with tomato juice. Simmer for 10 minutes or until sauce reduces slightly. Add meat, continue simmering until meat is reheated. If oven is used, reheat in moderate oven for 35 to 40 minutes.

SPICY MEAT LOAF

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Sliced Pineapple, 2 tablespoons brown sugar, 1 teaspoon curry powder, 1½ lb. minced beef or veal steak, 1 cup uncooked rolled oats, 1 tablespoon worcestershire sauce, salt and pepper to taste, fresh garden herbs to taste, 2 eggs, ½ cup finely chopped onion, ½ cup milk, stock or tomato juice.

Drain syrup from Golden Circle Sliced Pineapple. Grease a loaf-tin (approximately 9 in. x 5 in. x 3 in.) and place slices of pineapple in it. Sprinkle pineapple with brown sugar and curry powder mixed together. Prepare meat loaf by thoroughly mixing minced meat, sauce, salt, pepper, rolled oats, beaten eggs, chopped onion, herbs, and liquid. Pack down mixture firmly on top of pineapple so the meat loaf will cut into neat slices when cooked. Bake in a moderate oven for 1 hour. Invert on to serving-plate. Serve hot or cold.

MEAT RINGS WITH BARBECUE SAUCE

Clifford Love and Co. Limited

One cup Uncle Toby's Oats, 1 lb. round steak, ½ lb. veal steak or 1½ lb. lean minced steak, 2 rashers lean bacon, 3 tablespoons grated cheese, ½ teaspoon salt, pinch pepper, ½ cup chopped skinned tomatoes, ½ teaspoon mustard, 1 teaspoon worcestershire sauce, ½ cup milk, 1 egg.

Mince steaks and bacon. Mix with cheese, salt, pepper, tomato pulp, mustard, worcestershire sauce, Uncle Toby's Oats, milk, and beaten egg. Turn into a greased ring-tin and bake in a moderate oven for ½ to 1 hour. Turn out on to a hot serving-dish and serve with barbecue sauce.

Barbecue Sauce: One clove garlic, 1 dessertspoon Uncle Toby's Maize Oil, salt, pepper, pinch oregano, ½ cup tomato puree (made from fresh tomatoes if desired).

Chop garlic very finely and brown lightly in Uncle Toby's Maize Oil. Add salt, pepper, oregano, and tomato puree and simmer for 20 minutes. If desired it can be thickened slightly with blended maize cornflour. Pour over meat-ring when serving.

Continued on page 12

Featuring Poultry... from previous page

CHICKEN SHORTCAKE

Woolworths Limited

One cup cooked Tender Joy Chicken (chopped), ½ pint thick white sauce, 1 tablespoon chopped parsley, 1 tablespoon finely chopped shallots or chives, ½ teaspoon nutmeg, 1 packet Pick-O-the-Crop Mixed Vegetables, gherkins.

Shortcake: Four ounces margarine, 2 cups self-raising flour, ½ teaspoon mustard, ½ cup milk, salt, 2 tablespoons chopped bacon.

Soften shortening and rub into sifted flour, salt, and mustard. Add bacon and sufficient milk to make a stiff dough. Place in greased 7 in. sandwich-tin, and bake in hot oven 30 to 35 minutes. Meanwhile add Tender Joy Chicken, parsley, shallots or chives, and nutmeg to sauce; keep warm. When shortcake is cooked, split in halves, fill with chicken sauce. Serve surrounded by cooked Pick-O-the-Crop Mixed Vegetables and garnished with strips of gherkin.

CHICKEN AND RICE ITALIANO

Woolworths Limited

One cooked Tender Joy Chicken, ½ lb. rice, 2 sticks celery, salt and pepper, nutmeg, 2 tablespoons butter or substitute, ½ dessertspoon lemon juice, 1 packet Pick-O-the-Crop Mixed Vegetables, matured cheese.

Boil rice in plenty of salted water for 15 minutes. Drain well, add butter or substitute and lemon juice; season with nutmeg, salt and pepper. Add Tender Joy Chicken cut into pieces and slivered celery. Pile into a greased casserole dish, sprinkle with grated cheese. Place in moderate oven for 20 minutes, or until cheese has melted through rice. Serve very hot with cooked Pick-O-the-Crop Mixed Vegetables.

Note: Extra ingredients such as sliced onions, finely chopped garlic, sliced tomatoes, sliced zucchini marrow or sliced eggplant can be added to this recipe to provide variation.

SAVORY TENNESSEE PIE

The Ballow Packing House Co-op. Ltd.

Six ounces flour, 2½ oz. butter or substitute, 3 oz. grated cheese, salt, pinch cayenne pepper, 1 egg-yolk, squeeze lemon juice, 1 tablespoon water, egg or milk for glazing.

Filling: One 10 oz. can Mountain Maid Corn Niblets, 1 cup thick white sauce, ½ cup cold cooked peas, and/or cubed carrot, ½ cup chopped cooked ham, bacon, corned beef or chicken, 1 tablespoon chopped parsley.

Sift flour, salt, and cayenne. Rub in shortening lightly with fingertips until it resembles breadcrumbs. Add cheese, mix well. Combine egg-yolk, lemon juice, water, and add gradually to cheese mixture, making into dry dough. Roll out half dough and line pie-plate. Fill with filling mixture which consists of all filling ingredients mixed together. Glaze edges and cover with layer of remaining pastry. Press edges together. Prick and glaze top of pie. Bake for 10 minutes in a hot oven, then reduce to moderate oven and bake further 20 to 25 minutes. Serve hot with cheese sauce or cold with salads.



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Varied Meat Dishes

HOLLOW LOGS

Clifford Love and Co. Limited

One cup Uncle Toby's Oats, 1 medium-sized marrow, 1 to 1½ cups canned luncheon meat, 2 rashers cooked bacon, ½ cup grated carrot, 1 small onion, 1 tablespoon chopped parsley, ½ teaspoon salt, pinch pepper, ½ cup stock or water, 1-3rd cup tomato puree, grated cheese.

Wash and dry marrow, put in a large covered casserole with water to depth of ½ in. to 1 in. Cover and bake in moderate oven until marrow is barely tender. Lift out carefully, cut in halves lengthwise, and remove seeds. Mix together the meat, chopped bacon (rind removed), carrot, finely chopped onion, parsley, seasoning, and Uncle Toby's Oats. Fold in the stock or water mixed with tomato puree. Fill into marrow halves, top with grated cheese. Place on a greased tray and bake in a moderate oven for 25 to 30 minutes. Serve hot.

VEAL AND RAISIN CURRY

Ricegrowers' Co-op. Mills Ltd.

One cup uncooked Sunwhite Rice, 1 lb. veal cut in 1 in. squares, 4 tart apples (cubed), 6oz. seeded raisins, 2 to 4 shallots (stalks and bulbs removed), 2 dessertspoons butter, 2 teaspoons curry powder, ½ teaspoon ginger, 1 teaspoon salt, 4 cups water, pepper.

Fry veal lightly in butter. Transfer to buttered casserole and add all other ingredients including uncooked Sunwhite Rice. Add water. Cover and simmer in moderate oven for 1½ hours until tender. Serves 6.

CORN LAYER BAKE

The Batlow Packing House Co-op. Ltd.

One 16oz. can Mountain Maid Corn Niblets, 4 tablespoons butter or substitute, 2 onions (chopped), 1 lb. minced steak, ½ cup chopped green pepper, 1 large tomato (peeled), ½ cup grated cheese, salt, cayenne pepper, slices cheese.

Melt 2 tablespoons butter in pan, add onions, saute until golden. Add meat, cook until it changes color. Chop tomato, stir into meat mixture together with grated cheese; set aside. Heat remaining butter in a saucepan, cook pepper until soft. Add Mountain Maid Corn Niblets, cook 5 minutes. Grease large ovenware dish. Place a layer of the meat mixture in the bottom, top with a layer of the corn. Continue in this manner until all ingredients are used, seasoning between each layer and ending with corn. Top with slices of cheese, place in moderate oven until contents of dish are reheated and cheese melted.

NASI GORENG

Ricegrowers' Co-op. Mills Ltd.

Four cups cooked Sunwhite rice (very dry), 2oz. butter, 1 lb. lean pork fillets (cut in small pieces), 1 onion (sliced), 1 clove garlic (crushed), 1 large tomato (peeled and sliced), salt, pepper, ½ teaspoon ground chilli powder, 1 tablespoon soy sauce.

Melt the butter and add the pork, onion, and garlic. Cook until meat is browned and tender. Add tomato; cook another 5 minutes. Gently stir in the Sunwhite Rice, mixing thoroughly; then add the chilli powder and soy sauce. Season to taste. Can be served with fried bananas or fried eggs. Serves 4.

MARVILLE SPANISH CASSEROLE

Marville Margarine Co.

Three tablespoons Marville Margarine, 1 sliced onion, 1 slivered green pepper, 1 cup chopped ham or 6 thin frankfurts, 1 diced red pepper, 1 large can whole kernel corn, 1 large can cream of celery soup, salt, and pepper.

Heat Marville Margarine in pan, add onion and green pepper and cook for 3 minutes. Add ham or skinned frankfurts cut into 1 in. slices, and red pepper. Mix in drained corn and celery soup. If necessary, season with salt and pepper. Pour into greased casserole, and bake in moderate oven until hot (approximately 30 minutes). Garnish with parsley sprigs, red pepper rings.

STEAK AND MUSHROOM SQUARES

Clifford Love and Co. Limited

Three-quarters cup Uncle Toby's Oats, 1½ lb. topside steak, 1½ tablespoons Uncle Toby's Maize Oil, ½ cup chopped onion, ½ cup chopped celery, 3 tablespoons chopped green pepper, ½ cup condensed mushroom soup, 8oz. self-raising flour, 1½ teaspoons salt, pepper, 1½ tablespoons butter or substitute, 1½ tablespoons chopped parsley, 1 to 1½ cups milk, 1 cup onion rings sauteed in a little Uncle Toby's Maize Oil.

Chop meat very finely or put through a coarse mincer. Brown lightly in heated Uncle Toby's Maize Oil. Add onion, celery, green pepper, mushroom soup, salt and pepper to taste. Simmer 20 minutes. Turn into greased slab-tin or shallow ovenproof dish. Sift flour, salt and pepper. Rub in butter or substitute, add parsley and Uncle Toby's Oats; mix all together well. Mix to a soft dough with the milk. Turn on to a floured board, knead lightly, press to size and shape of tin used. Place on top of meat. Bake in a hot oven 15 to 20 minutes or until cooked. Cut into serving-size squares. Top each square with sauteed onion rings.

• Marion Raymond, of the Nestle Company.



BRANDY CREAMED KIDNEYS

The Nestle Company (Australia) Limited

Three veal kidneys, ½ cup sliced mushrooms, 1 tablespoon brandy, 1 tablespoon dry mustard, ½ pint cream, 3 tablespoons butter, 1 small onion (chopped), 3 tablespoons Sunshine Full Cream Powdered Milk, ½ cup water.

Remove fat from kidneys and cut them into slices. Heat butter in pan; add kidneys, mushrooms, and onion. Saute until kidneys are brown. Warm brandy and add to mixture; ignite and allow flame to burn out. Add mustard and Sunshine Full Cream Powdered Milk mixed with cream and water. Cook until liquid is hot. Serve immediately.

FAMILY FAVORITE

Clifford Love and Co. Limited

Two tablespoons Uncle Toby's Oats, 1½ lb. minced steak, ½ cup water, 1 teaspoon gravy browning, 1 carrot, 1 onion, 1 teaspoon worcestershire sauce, 1 dessertspoon tomato sauce, salt and pepper to taste, small white onions (cooked), ½ cup white sauce, ½ cup grated cheese, ½ cup chopped bacon, parsley.

Into a large saucepan place steak, Uncle Toby's Oats, gravy browning, carrot, onion (chopped), worcestershire sauce, tomato sauce, salt, pepper, and water. Stir until boiling, then simmer gently until meat is quite tender. Turn into a greased ovenproof dish. Top with cooked whole onions. Coat onions with white sauce, sprinkle thickly with grated cheese and chopped bacon. Bake in a moderate oven until bacon is cooked and cheese melted and browned. Garnish with parsley and serve piping-hot.



• Betty King, of World Brands.

BEEF CERISE

World Brands Pty. Ltd.

Two pounds stewing steak (blade-bone, topside, or round), salt and pepper, 1oz. margarine, 1 packet Continental Brand Mushroom Soup, 1 pint water, 1 tablespoon red-currant jelly, 1 tablespoon horseradish sauce, 24 cherries, stoned (fresh or preserved).

Cut steak into 1 in. cubes, season. Melt margarine in saucepan, add meat. Fry briskly until brown all over. Empty in contents of packet of Continental Brand Mushroom Soup, blend in water. Bring to boil, stirring occasionally. Add jelly and horseradish. Cover and simmer 1 hour or until meat is tender. Add cherries and simmer further 15 minutes. Serves 6.

STUFFED LAMB POT ROAST

Clifford Love and Co. Limited

Two cups Uncle Toby's Oats, 3½ to 4 lb. boned and rolled shoulder of lamb, hogget or mutton, ½ teaspoon salt, pinch pepper, 1 dessertspoon Uncle Toby's Maize Oil, 2 tablespoons finely chopped onion, 2 dessertspoons chopped parsley, 2 tablespoons finely chopped tomato, 1 teaspoon chopped mint, 1 egg, milk to moisten, sufficient Uncle Toby's Maize Oil barely to cover the bottom of a large saucepan, 1 clove garlic, 4 tablespoons water, small whole onions, carrots and potatoes.

Combine Uncle Toby's oats, onion, parsley, tomato, and mint. Add salt, pepper, and Uncle Toby's Maize Oil and bind together with beaten egg and milk. Place meat, fat side down, on to a board. Cover with seasoning mixture and roll up. Tie securely with string or coarse thread. Brown well on all sides in hot oil. Cut a few small slits in top of meat, insert section of garlic in each. Add water to pan, cover tightly, cook gently 1½ to 2 hours or until tender, turning meat several times. About 45 minutes before meat is done, add potatoes and carrots; add onions 15 minutes later. Remove meat when it is tender. If vegetables are not brown enough, cook quickly with lid off. Remove vegetables, keep hot while making brown gravy with drippings left in saucepan.

CAPRICORNIA SALAD

C.O.D. Cannery, Brisbane, Qld.

Salad vegetables, thin slices of cooked corned beef or boiled ham, 1 lb. potatoes, 2 tablespoons melted butter, 2 tablespoons wine vinegar, few drops worcestershire sauce, salt, pepper, 2 tablespoons capers, 2 tablespoons chopped onion or shallots, chopped mint or parsley, 1 small can Golden Circle Sliced Pineapple, 1 can Golden Circle Sliced Beetroot.

Potato Salad: Cook potatoes in their jackets. Peel and dice them, drop into melted butter, worcestershire sauce, and vinegar while still hot. Turn the potato cubes over and over in this dressing. Season to taste. Add capers, onion, or shallots, and sprinkle with mint or parsley. Cover and chill.

Arrange your favorite salad vegetables on a large plate. Cover thin slices of meat with potato salad and roll up. Place these rolls round the plate and top each with a slice of drained Golden Circle Pineapple cut to form a crescent. Garnish with Golden Circle Sliced Beetroot.

PIQUANT STEAK ROLLS

Clifford Love and Co. Limited

Quarter cup Uncle Toby's Oats, 1½ lb. topside or round steak (cut ½ in. thick), 3 or 4 kidneys, 2 or 3 rashers lean bacon, ½ cup finely chopped onion, finely chopped parsley, 2 tablespoons Uncle Toby's Maize Oil, 3 tablespoons flour, ½ pint stock or water, 1 chopped and skinned tomato, 1 teaspoon worcestershire sauce.

Trim fat from steak, cut into pieces approximately 2 in. by 4 in. Wash kidneys in salted water, remove skin, and core. Cut into thin slices. Cover each piece of steak with thin kidney slices, sprinkle with Uncle Toby's Oats, 1 rasher of bacon finely chopped, onion, and parsley. Roll up, securing each roll well with coarse cotton. Coat each roll lightly with flour and brown well on all sides in hot oil. Drain off excess oil, add remainder of flour, and brown. Stir in stock or water, worcestershire sauce, and tomato. Bring mixture to the boil, then transfer rolls and gravy to greased casserole. Cover and bake in moderate oven 1 to 1½ hours or until meat is quite tender. About 20 minutes before serving, carefully remove cotton from rolls. Trim rind from remaining bacon, cut into pieces, and place on top of casserole. Return to oven and continue cooking without lid until bacon is crisp.

GOURMET LAYER PANCAKES

White Wings Pty. Ltd.

Half pound minced beef, 1 chopped onion, 1 chopped red or green pepper (capsicum), the puree of 1 tomato (push through a sieve), 1 teaspoon curry powder, ½ teaspoon salt, ½ teaspoon pepper, 2 bayleaves, 1 tablespoon flour, ½ pint stock or cold water, oil for frying.

Pancakes: One cup White Wings Baking Mix, 2 cups milk or water.

Heat a little oil in heavy pan and fry the onion for 3 minutes until golden brown. Add the minced beef and fry until light brown. Add capsicum, tomato puree, salt, pepper, curry powder, and bayleaves and flour. Pour in the stock or water until the mixture thickens. Put lid on pan and simmer gently for 45 minutes. When filling is ready make pancakes.

Pancakes: Add water or milk to White Wings Baking Mix and beat briskly for 30 seconds. Grease griddle or heavy pan with butter. Heat until drop of water will bounce off surface, then proceed to make 6 pancakes, each 6 in. in diameter; keep hot. Sandwich and stack the pancakes together with hot meat filling. Sprinkle with grated cheese and serve immediately.

KIDNEY CROUSTADES

Clifford Love and Co. Limited

Two tablespoons Uncle Toby's Oats, 1 large ox kidney or 4 to 6 lamb kidneys, salt, pepper, 2 dessertspoons Uncle Toby's Maize Oil, 2 chopped shallots, $\frac{1}{2}$ cup stock, pinch rosemary or other herb, $\frac{1}{2}$ teaspoon salt, pinch pepper, 2 tablespoons chopped bacon.

Wash kidney well, soak in salted water for half an hour. Skin and chop, then roll in Uncle Toby's Oats, salt, pepper. Brown lightly in Uncle Toby's Maize Oil. Add chopped shallots, stock, herbs, salt, pepper, and bacon. Stir mixture until boiling. Cover and simmer gently until tender. Thicken with a little blended maize cornflour if desired. Fill into hot croustades and serve at once.

Croustades: Cut day-old bread into $2\frac{1}{2}$ in squares, $1\frac{1}{2}$ in. deep. Hollow out and fry in Uncle Toby's Maize Oil until a golden brown. Drain on kitchen paper.

BACON AND CORN RISOTTO

The Batlow Packing House Co.-op. Ltd.

One 10oz. can Mountain Maid Corn Niblets, 2 tablespoons butter or olive-oil, 2 large onions (sliced), 2 large green peppers (seeded and sliced), 2 stalks celery (sliced), 1 cup rice, 3 cups chicken stock, salt and pepper, 2 or 3 slices of bacon.

Heat butter or oil in large frying-pan and saute onions, peppers, and celery until golden. Add rice and Mountain Maid Corn Niblets, mix well and cook 5 minutes. Pour over the heated stock, cover tightly and cook over gentle heat until all liquid is absorbed and rice is cooked (about 20 minutes). Season with salt and pepper, turn into a greased ovenware dish. Arrange bacon slices over top, place under grill until bacon is cooked. Serve immediately.

SOY STEAK SUPREME

Ricegrowers' Co-op. Mills Ltd.

One pound minced steak, 3 tablespoons soy sauce, 1 tablespoon sugar, 1 teaspoon ginger juice, salt and pepper, 1 large onion, 1 cup green peas and liquid they were cooked in, oil or lard, 1 clove garlic, boiled Sunwhite Rice.

Stand minced steak in mixture of soy sauce, sugar, ginger juice, salt, and pepper for 15 to 20 minutes. Heat pan, add about 1 tablespoon oil, garlic; when garlic browns, remove and saute onion, which has been chopped finely. Remove to plate. Add little more oil, then put in steak and when meat changes color return onion and cooked peas and liquid to mixture. Mix well, cover and simmer 5 minutes. Serve on plain boiled Sunwhite Rice.

CORN POCKET CHOPS

The Batlow Packing House Co.-op. Ltd.

One cup Mountain Maid Corn Niblets, 2 tablespoons flour, 6 pork chops, $\frac{1}{2}$ teaspoon salt, pinch pepper, 1 tablespoon melted butter, $\frac{1}{2}$ cup soft breadcrumbs, $\frac{1}{2}$ cup finely chopped celery, 1 dessertspoon chopped parsley, 1 teaspoon paprika, $\frac{1}{2}$ cup water, fat for frying.

Have pockets cut in chops. Combine Mountain Maid Corn Niblets, salt, pepper, melted butter, breadcrumbs, celery, and parsley. Fill into pockets in chops, sew up with coarse thread (leaving an end to pull thread out after cooking). Alternatively, openings can be fastened with cocktail sticks. Coat chops with a mixture of flour and paprika. Brown in hot fat, pour water over, cover and cook over low heat for approximately 1 hour.

PINEAPPLE ROYAL SALAD

C.O.D. Cannery, Brisbane, Qld.

One large can Golden Circle Sliced Pineapple, 1 can Golden Circle Sliced Beetroot, 6 slices cooked corned beef, ham, or pressed bacon, $1\frac{1}{2}$ cups potato salad, thick slices white onion, firm red tomatoes, scored and sliced cucumber, crisp lettuce, strips of red capsicum, radishes, carrots, prepared mayonnaise.

Drain syrup from Golden Circle Sliced Pineapple, press 2 slices together and freeze in ice-cube trays of refrigerator. At serving time arrange crisp lettuce leaves on serving-platter. Place a spoonful of potato salad on each slice of meat and roll up. Garnish ends with pieces of capsicum. Place slices of pineapple in centre of platter, with onion through them. Anchor each with a quarter of tomato. Arrange meat-rolls and remaining salad vegetables around pineapple. Press carrot "crowns" between each slice of pineapple. Serve with mayonnaise.

SPANISH ROUND STEAK AND RICE

Ricegrowers' Co-op. Mills Ltd.

Three cups boiled Sunwhite Rice, $1\frac{1}{2}$ lb. round steak cut $1\frac{1}{2}$ in. thick, 1 to 2 tablespoons flour, 1 green capsicum, 2 onions, 6 or more stuffed olives, 1 tablespoon olive juice, 1 can tomato soup, 1 teaspoon sugar, 1 dessertspoon fat, salt, pepper, 1 cup water.

Rub steak with flour, salt, and pepper and brown in hot fat in pan. Place browned steak in casserole dish and top with sliced capsicum, sliced onions, sliced olives. Mix olive juice, tomato soup, sugar, and pour over meat, adding water. Put lid on casserole and bake in moderate oven approximately 2 hours. Serve on helpings of boiled rice.

MUSHROOM STEAK CASSEROLE

Ricegrowers' Co-op. Mills Ltd.

Three-quarters cup uncooked Sunwhite Rice, 1 lb. blade-bone steak, 1 knuckle of veal, 1 onion, 1 pint prepared mushroom soup, $\frac{1}{2}$ cup chopped celery, salt, pepper, 2 tablespoons chopped fresh parsley, 1 tomato.

Remove any excess fat from the steak, cut meat into $1\frac{1}{2}$ in. cubes. Remove the meat from the knuckle of veal and cut it into cubes. Place the Sunwhite Rice into a greased casserole, add the chopped onion, mushroom soup, meat, celery, salt, and pepper. Cover and cook in a moderate oven for $1\frac{1}{2}$ to 2 hours or until meat is tender. Top with parsley and tomato wedges. Serves 4.

PIZZA SUPPER PIE

Kraft Foods

One 9 in. baked pastry-case, $\frac{1}{2}$ lb. sausage meat, pinch ground mace, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup milk, 2 medium onions (finely chopped), pinch cayenne pepper, 3 eggs.

Tomato Sauce: One dessertspoon butter, 1 tablespoon chopped green pepper, $\frac{1}{2}$ cup tomato sauce, 3 Kraft De Luxe Old English Cheese Slices.

Fry sausage meat and onion (reserving 1 tablespoon of the onion for the sauce) until lightly browned. Season with ground mace, cayenne pepper and salt. Beat eggs and add milk, meat, and onion; mix well. Spoon into baked pastry-case, bake in moderate oven for 25 to 30 minutes.

Tomato Sauce: Melt butter in frying-pan and fry green pepper and reserved onion until tender. Stir in tomato sauce and bring to boil. Spoon over pie filling. Cut Kraft Cheese Slices diagonally in half and arrange over tomato sauce. Return to oven for a further 5 minutes. Serves 6.



SPANISH ROUND STEAK is cooked to tender perfection in a delicious sauce flavored with capsicum, olives, and onions, and is served on a base of fluffy Sunwhite Rice, cooked separately.

For lunch or supper

• A selection of "little" meat dishes specially suitable to serve for breakfast, lunch, or supper.

PARSLEY HAM ROLLS WITH CHEESE SAUCE

Kraft Foods

Six slices ham, 1 tablespoon chutney, 1 cup cooked rice (1-3rd cup raw), 2 tablespoons chopped parsley, 2 tablespoons chopped spring onions, $\frac{1}{2}$ teaspoon salt, pinch cayenne pepper. **Sauce:** Four Kraft De Luxe Cheddar or Old English Cheese Slices, $\frac{1}{2}$ cup milk.

Spread slices of ham with chutney. Combine rice, parsley, spring onions, salt, and cayenne pepper; mix well. Place a spoonful of rice mixture at one end of each slice of ham and roll up. Arrange ham rolls in casserole, cover, and bake in moderate oven for 15 minutes or until heated through.

Sauce: Place Kraft Cheese Slices and milk in saucepan and cook over low heat, stirring constantly until cheese melts and sauce is smooth. Pour over ham rolls and serve. Makes 6 rolls.

PINEAPPLE BUBBLE AND SQUEAK

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Choice Pineapple Pieces, 1 cup cooked corned beef (or any other left-over cooked beef or poultry), 1 cup mashed potato, 1 cup mashed pumpkin, 1 cup chopped cooked cabbage, 1 chopped onion, 1 beaten egg, 1 teaspoon mustard, salt and pepper to taste, 1 tablespoon butter, $\frac{1}{2}$ tomato.

Drain pineapple. Chop or mince meat, removing fat and bones. Melt butter in deep 9 in. pie-plate. Combine all ingredients except Golden Circle Choice Pineapple Pieces and tomato, and spread evenly into plate. Make a slight depression in centre and add the $\frac{1}{2}$ tomato. Arrange the pineapple pieces over the remaining surface, pressing them lightly into the surface. Sprinkle with melted butter and bake in a hot oven for about 20 minutes. Serve hot.

SUNSHINE SALAD

C.O.D. Cannery, Brisbane, Qld.

One can Golden Circle Sliced Pineapple, 1 can Golden Circle Sliced Beetroot, sliced hard-boiled eggs, ripe tomatoes, shredded carrot, sliced luncheon loaf, cooked ham or corned beef, crisp lettuce leaves, prepared mayonnaise.

Drain Golden Circle Sliced Pineapple and arrange on crisp lettuce leaves, a central slice with a circle of slices round it. Roll the meat of your choice and place to make "rays" from centre pineapple sun. Garnish with tomato wedges, Golden Circle Sliced Beetroot, hard-boiled eggs, shredded carrot. Serve with mayonnaise.

HOT DOGS—TROPIC STYLE

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Choice Pineapple Pieces, 1 lb. frankfurters, toasted bread rolls, butter, mixed mustard or spicy fruit chutney.

Boil frankfurters as directed on package, split almost through and spread cut surface with mustard or fruit chutney. Insert drained Golden Circle Choice Pineapple Pieces. Place in hot buttered bread rolls, serve.

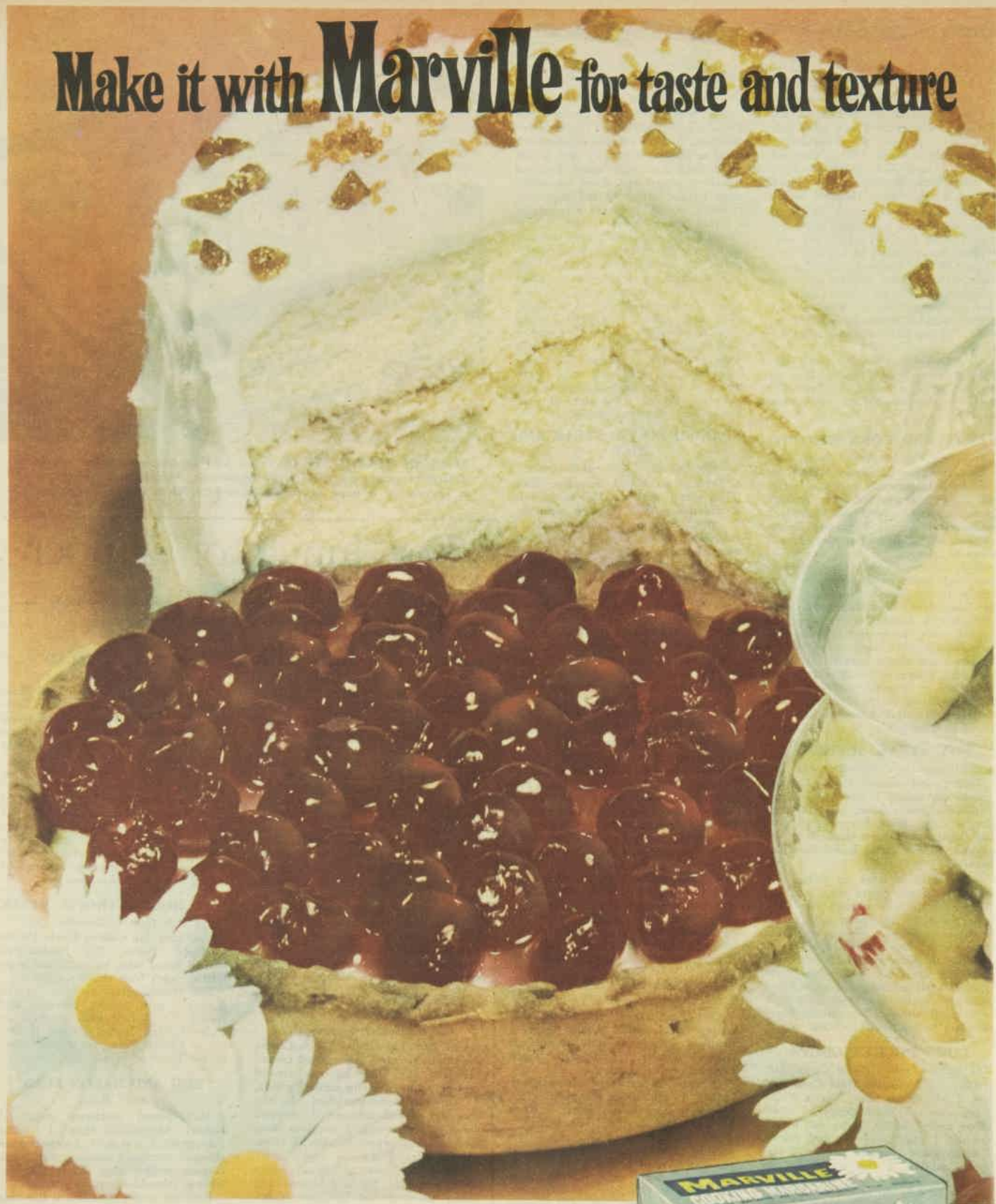
EGG AND BACON FLAN

Kraft Foods

Half pound shortcrust pastry, 3 rashers bacon, 3 eggs, 1 onion (chopped), $\frac{1}{2}$ pint milk, 1 dessertspoon chopped parsley, 1 teaspoon salt, pinch cayenne pepper, 4oz. Kraft Cheddar Cheese (shredded), parsley sprigs.

Roll out pastry and line a flan-ring or 9 in. pie-plate. Chop 1 rasher of bacon and fry lightly with the chopped onion. Beat eggs, add fried bacon, onion, and all remaining ingredients except 2 rashers of bacon. Pour into pastry shell. Bake in a moderate oven for 45 minutes or until set. Grill remaining bacon and arrange strips on top of pie. Garnish with parsley sprigs. Serves 5.

Make it with **Marville** for taste and texture



FOR MARVILLE PINEAPPLE CRUNCH, MARVILLE CHERRY CREAM PIE
AND MARVILLE FIESTA COOKIES SEE RECIPE INDEX.



PARTY SPECIALS

● These recipes are ideal to serve as finger savories, and will be enjoyed by guests of all ages, from teenagers to the sophisticated adult party-goer.

MUSHROOM ROLLS

World Brands Pty. Ltd.

One ounce Copha Shortening, 1 small onion (finely chopped), salt, pepper, 1lb. mushrooms (washed, peeled, and chopped) or 1 8oz. can mushrooms, 2oz. white breadcrumbs, 1 teaspoon chopped parsley, 1lb. bacon rashers (cut thinly), 1 egg (beaten), oatmeal, extra Copha Shortening for deep frying.

Melt Copha Shortening gently in pan, add onion, salt, pepper, and mushrooms. Cook gently for 10 minutes. Add breadcrumbs and parsley. Cut rind from bacon, flatten with knife; spread with mushroom mixture. Roll up, secure with cocktail picks. Brush with egg, dip in oatmeal. Drop rolls into hot shortening, fry until golden brown (1 to 2 minutes). Drain on absorbent paper.

PINEAPPLE-CHEESE BALLS

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Choice Pineapple Pieces, 1 cup grated tasty cheese, 3½ cups cooked rice, 2 beaten eggs, 1 cup grated onion, 1 cup chopped parsley, fine dry breadcrumbs or corn cereal crumbs, salt, pepper, mustard.

Drain syrup from Golden Circle Choice Pineapple Pieces. Mix together cheese, rice, eggs, onion, and parsley; season to taste with salt, pepper, mustard. Mould rounded tablespoons of this rice and cheese mixture round pieces of pineapple, coat each well with fine crumbs. Fry to a rich golden brown. Drain and serve hot.

CHICKEN ASPARAGUS DREAMS

World Brands Pty. Ltd.

One packet Continental brand Chicken Noodle Soup, water, 2 tablespoons cornflour, 1 small can asparagus spears or cuts, 8 slices bread, 3oz. margarine, 4oz. grated cheese.

Make up Continental brand Chicken Noodle Soup according to directions on packet, using only ½ pint water. Blend cornflour with 4 tablespoons cold water; add to soup, boil 7 minutes. Chop asparagus, add to soup mixture. Remove crusts from bread, fry until golden brown in margarine. Divide soup mixture into 4. Sandwich 2 slices of bread with mixture. Sprinkle the top of each with grated cheese. Place under hot grill to melt cheese. Serve immediately.

SAVORY FRENCH LOAF

Kraft Foods

Two ounces soft butter, 1 teaspoon salt, 1 small clove garlic (crushed), 1 French bread stick, 5 Kraft De Luxe Cheddar or Old English Cheese Slices (cut in halves diagonally), 2 tomatoes (cut into slices), salt and pepper.

Combine butter and salt with garlic. Make 10 diagonal slashes across bread stick, not quite through to the bottom. Spread garlic butter generously in each diagonal slash. Sprinkle with salt and pepper. Place half a Kraft Cheese Slice in each opening, together with a slice of tomato. Place on foil or greaseproof paper and heat in a moderate oven for 15 to 20 minutes.

Simple Variations: In place of the garlic you could use: 1 tablespoon chopped spring onion, 1 dessertspoon chopped parsley, and a dash worcestershire sauce or 2½ teaspoons mustard.

CHEESE COCKTAIL BALLS

White Wings Pty. Ltd.

Two cups White Wings Baking Mix, 2-3rds cup grated cheese, 1 tablespoon chopped parsley, 1 teaspoon worcestershire sauce, 1 cup milk.

Mix together White Wings Baking Mix, cheese, and parsley. Add milk and worcestershire sauce, stirring briskly to make a soft but not sticky dough. Knead gently 6 to 8 times on floured board. Cut off small pieces of dough and form ½in. balls. Place on ungreased oven-slide and bake 10 minutes in moderately hot oven.

CHEESY TWISTS

World Brands Pty. Ltd.

One and a half cups sifted plain flour, 1 teaspoon salt, 1 egg, 2oz. Copha Shortening, 1 tablespoon milk, 4oz. grated cheese, 2 dessertspoons paprika.

Place ½ sifted flour and salt into basin; add egg. Melt Copha Shortening gently (it should be only lukewarm). Add milk; pour on to dry ingredients. Beat 2 minutes. Add remaining flour. Mix well, turn on to floured board, knead lightly. Roll out thinly to form a rectangle. Sprinkle with grated cheese and paprika. Cut into strips 3in. long. Twist them, place on lightly greased baking-tray. Bake in moderately hot oven ten to 15 minutes.

MARVILLE DEVILLED SEAFOOD DIP

Marville Margarine Co.

Two ounces Marville Margarine, 1 small can seafood, 2 hard-boiled eggs (chopped), pinch mustard powder, pinch salt and pepper, 1 tablespoon lemon juice, 1 cup Eta Mayonnaise.

Drain, bone, and flake seafood. Cream Marville Margarine, add Eta Mayonnaise, chopped eggs, mustard, salt, and pepper, and lemon juice. Serve on fried bread croutons garnished with parsley.

● Daphne McKenzie, of Ricegrowers' Co-op. Mills.



RICE PATTIES

Ricegrowers' Co-op. Mills Ltd.

Two cups boiled Sunwhite Rice, 2 cups minced chicken or left-over lamb, 2 tablespoons finely chopped onion or chopped chives (using green stalks as well), 1 chopped hard-boiled egg, 2 raw eggs, 4 tablespoons flour, 1 teaspoon salt, fat for frying.

Remove shell of hard-boiled egg. Beat raw eggs and blend smoothly with flour and the minced prepared meat or poultry. Add the boiled Sunwhite Rice, chopped onion, salt, and the chopped egg. Form into small patties. Fry in hot fat until golden brown.

Note: Cooked peas or chopped carrot left-overs can be added for extra flavor. Also, if liked, add a sprinkle of red paprika powder or 1 teaspoon curry.

TOASTED CHEESE CANAPES

Kraft Foods

Nine slices white bread, 1oz. butter (melted), 2 egg-whites (stiffly beaten), 4oz. Kraft Old English Cheese (shredded), 1 tablespoon finely chopped spring onion, 1 teaspoon salt, pinch cayenne pepper, 1 teaspoon chopped parsley, 3 rashers bacon (finely chopped).

With a 2in. biscuit-cutter, cut 18 bread rounds. Toast on one side and brush untoasted side with butter. Fold shredded Kraft Old English Cheese, spring onion, salt, cayenne pepper, and parsley into stiffly beaten egg-whites. Spoon mixture on to buttered side of bread rounds. Sprinkle bacon over the top of each. Place under a heated grill until bacon browns and cheese melts. Makes 1½ dozen.

MARVILLE CHEESE AND CUCUMBER DIP

Marville Margarine Co.

Three ounces Marville Margarine, 3oz. cream cheese, 1 cup grated cucumber (well drained), 1 dessertspoon mayonnaise, salt and pepper to taste, green vegetable coloring.

Cream Marville Margarine, add cream cheese, cucumber and Eta Mayonnaise. Season to taste and tint pale green with vegetable coloring.

Note: Rollatins make exciting additions to savory platters. They are easily made by spreading the dip evenly over very thin slices of mortadella or gypsy sausage, then rolling up and wrapping firmly in wax paper. Chill for at least 1 hour, cut rolls into ½in. slices, and serve.

SMOKED OYSTER SAVORY PATTIES

Kraft Foods

One dessertspoon butter (½oz.), 1 tablespoon flour, 2-3rds cup milk, 4oz. Kraft Velveeta Cheese Food (roughly chopped), 1 teaspoon salt, pinch dry mustard, pinch cayenne pepper, 1 small can (approx. 4oz.) smoked oysters (drained and chopped), 1 dessertspoon chopped parsley, 2 dozen savory oyster patty-cases.

Melt butter in saucepan, add flour, and cook a few minutes. Stir in milk gradually. Bring to boil. Add Kraft Velveeta Cheese Food and seasonings. Continue cooking, stirring constantly, until cheese has melted and sauce is smooth. Add chopped oysters and parsley. Cool. Fill patty-cases with mixture. Just before serving heat in a moderate oven for approximately 15 minutes. Makes 2 dozen savories.

ANCHOVY DIP

Kraft Foods

One 4oz. package Philadelphia Cream Cheese, 2oz. can anchovy fillets (drained and chopped), 2 teaspoons milk, 2 teaspoons lemon juice.

Bring Philadelphia Cream Cheese to room temperature. Combine all ingredients and blend until smooth. Chill. Serve in a bowl surrounded with potato chips or cracker biscuits.

Note: Vary this recipe by using a small can shredded tuna in place of the anchovies and adding little grated onion or finely chopped shallots; or use drained sardines and chopped capers and season with pepper.

MARVILLE CHEESE BALLS

Marville Margarine Co.

Six ounces Marville Margarine, 3oz. cream cheese, 3oz. grated tasty cheese, 4oz. chopped, shredded coconut, 2 teaspoons curry powder.

Cream Marville Margarine, add cream cheese, mix in tasty cheese. Roll into small balls; chill. Combine coconut and curry powder, brown under moderately hot grill. Cool, then roll balls to coat evenly. Chill again. Serve spiked on cocktail sticks and garnished with parsley.



● Ruth Archer, of Marville Margarine Co.

CAMEMBERT SAVORIES

Kraft Foods

Three-quarters pound puff pastry, 5½oz. can Kraft Danish Camembert Cheese, 1 pint cream (whipped), salt and cayenne pepper to taste, chopped parsley or paprika.

Roll out pastry to ½in. thickness. Cut into 1½in. squares. Place on baking-tray and chill. Bake in a hot oven for 10 to 15 minutes or until light brown in color. Cool.

Filling: Cream Kraft Danish Camembert Cheese and combine with whipped cream. Season to taste with salt and cayenne pepper. Split pastry squares and sandwich together with filling. Sprinkle with chopped parsley or paprika. Makes approximately 3 dozen.

GRUYERE SAVORY PUFFS

Kraft Foods

One small French bread stick, 3 dessertspoons Kraft Mayonnaise, 1-3rd cup finely chopped onion, 3 dessertspoons chopped parsley, 6 Kraft De Luxe Gruyere Cheese Slices (cut into quarters), 3 stuffed olives (sliced) optional.

Cut French bread stick into 24 slices and toast bread on both sides. Combine Kraft Mayonnaise, onion, and parsley. Spread on toasted bread and top with Kraft Cheese Slices. Place under a heated grill until cheese melts. Garnish with slices of olives, if liked. Makes 2 dozen.

DE LUXE ANCHOVY ROLLS

Kraft Foods

Six slices fresh bread (crusts trimmed), butter, 6 Kraft De Luxe Cheddar Cheese Slices, one 2oz. can anchovies (drained), lemon juice, a little melted butter.

Roll bread out with a rolling-pin. Spread lightly with butter. On each slice place a Kraft Cheese Slice and 2 anchovies. Sprinkle with lemon juice. Roll up each slice and secure with toothpicks. Brush lightly all over with melted butter. Place under a heated grill until golden brown, turning as necessary. Cut each roll in half. Makes 12 anchovy rolls.

Over 60 recipes on backs of new Continental packs

Here are 5 to try



Pork and Chicken Loaf. 2 lb. pork sausages or pork sausage mince • 1 pkt. Continental brand Cream Chicken Soup • 1 cup soft white breadcrumbs • 1 onion and 1 dessertspoon finely chopped parsley • 1 egg • 5 slices pineapple

Method: If using sausages, skin, place meat in basin. Add soup mix, breadcrumbs, onion and parsley then beaten egg. Grease large loaf tin, line base with grease-proof paper. Remove pineapple core, cut each slice into 6 pieces, arrange pattern in tin. Press half meat mixture into tin, pineapple pieces, then meat. Cover with foil or greased paper, bake $\frac{1}{2}$ hr., drain excess fat, bake 10 min. longer.



**7 more recipes on this Continental
CREAM OF CHICKEN SOUP PACK**



Dutch Style Veal Savoury. 1 lb. veal steak • 1 level tablespoon seasoned flour • 2 tomatoes, blanched • 1 onion, sliced • 1 packet Continental brand Dutch Curry and Rice Soup • $\frac{1}{2}$ pint water • 1 lb. potatoes

Method: Cut veal into serving size portions and dust with seasoned flour. Arrange in a casserole dish with sliced tomatoes and onion. Blend soup mix with water and pour into casserole. Peel potatoes and slice $\frac{1}{2}$ " thick and arrange on top. Cover and bake 45 minutes in moderate oven. Remove lid and sprinkle chopped parsley on top and few knobs of butter. Continue to bake without the lid 15 minutes.



**5 more recipes on this Continental
DUTCH CURRY & RICE PACK**



● All new, all easy to make, all delicious! They should be — Continental Soup gives them their home-made flavour. You can see all the good things that go to make the flavour. Everything that's in Continental is pictured on the packs. Rich meats, garden greens, herbs, spices, golden sun-crops. Everything that makes the recipes taste so good is pictured on the packs. There's one recipe on the back of each Continental pack, and between 6 and 8 recipes to each Continental variety. 60 recipes in all! Dee-licious! Try about 60 of them yourself!

Corn and Chicken Filling. 1 packet Continental brand Chicken Noodle Soup • $1\frac{1}{2}$ cups water (boiling) • 1 oz. Copha shortening • 2 level tablespoons flour • 1 cup milk • 1 cup of cooked or canned sweet corn • 1 tablespoon of chopped parsley

Method: Cook Continental Chicken Noodle soup in the $1\frac{1}{2}$ cups water for 7 minutes. Cool. Melt Copha and stir in flour. Add milk stirring till the sauce boils and thickens. Add prepared soup and mix in well, then the sweet corn (drained). Reheat just before serving and add parsley.

**7 more recipes on this Continental
CHICKEN NOODLE PACK**



Mushroom Hamburgers. 1 packet Continental brand Mushroom Soup • $\frac{1}{2}$ pint water • $1\frac{1}{2}$ lb. minced steak • $1\frac{1}{2}$ cups soft breadcrumbs • 1 egg • 1 small onion (chopped finely) • flour, egg and brown breadcrumbs

Method: Blend Mushroom Soup with water and cook for 10 minutes, cool. Combine meat, egg, breadcrumbs, onion and soup. Shape into flat cakes, roll in flour, egg, breadcrumbs. Place on greased tray, bake in moderate oven 35-40 min. Serve with toast and sauce or vegetables.

**7 more recipes on this Continental
MUSHROOM PACK**



Vegetable Hot Pot. $1\frac{1}{2}$ lb. round steak in piece • 3 level tablespoons flour • 2 oz. margarine • 1 cup water • 1 tablespoon vinegar • 1 packet Continental brand Thick Vegetable Soup • $\frac{1}{2}$ cup water • 2 carrots • 3 small onions • 3 small potatoes

Method: Roll meat into flour. Melt margarine in saucepan and brown meat on all sides. Add 1 cup water and vinegar, cover and simmer $\frac{1}{2}$ hour. Blend soup mix with $\frac{1}{2}$ cup water and add to saucepan stirring until mixture thickens. Add prepared vegetables, peeled and cut into medium size portions. Cover, simmer 1-1 $\frac{1}{2}$ hours, stir. Slice meat thickly, serve with vegetables and sauce.

**5 more recipes on this Continental
THICK VEGETABLE PACK**



DELICIOUS DESSERTS

● In this section is a wide variety of desserts that will add gaiety and good taste to any meal, so that it will end with a flourish — as it should.

MOCHA "PHILLY" PIE

Kraft Foods

One 8in. baked pastry-case, 1 dessert-spoon gelatine, $\frac{1}{4}$ cup cold water, 2 4oz. packages Philadelphia Cream Cheese, $\frac{1}{4}$ cup milk, $\frac{1}{4}$ cup sugar, 2 teaspoons instant coffee, 2oz. dark melted chocolate, 2 egg-yolks (beaten), 2 egg-whites (stiffly beaten), whipped cream to decorate.

Soak gelatine in cold water; dissolve over a low heat. Beat Philadelphia Cream Cheese until smooth. Gradually add milk. Stir in sugar, chocolate, coffee, and egg-yolks; mix well. Add gelatine, then fold in egg-whites. Pour into pastry-case and chill until firm; decorate. Serves 6.

ORANGE MERINGUE BASKET

World Brands Pty. Ltd.

Two egg-whites, $\frac{1}{4}$ cup sugar, 1 orange, 1 packet Mellah Orange Chiffon Whip.

Beat egg-whites until stiff, add sugar gradually, beating until dissolved. Place a sheet of greaseproof paper on a baking-tray. Using large rose-pipe and piping-bag, pipe a round, 8in. in diameter, on to the paper. Pipe wall round outside edge. Place in very slow oven for 2 hours until crisp; cool. Peel orange and cut into rings, arrange in bottom of meringue case. Make up Mellah Orange Chiffon Whip according to directions on packet. Spoon into meringue case. Chill in refrigerator 2 to 3 hours. Serve with whipped cream or ice-cream. Serves 4 to 6.

SPICY PRUNE PUFF

Ricegrowers' Co-op. Mills Ltd.

Two cups prunes, 1 cup sugar, $\frac{1}{4}$ cup raw Sunwhite Rice, rind of $\frac{1}{4}$ lemon, 1 teaspoon cinnamon, 4 cloves, 2 cups water.

Puff Top: 1 cup self-raising flour, 1 teaspoon cinnamon, $\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup milk, 1 egg, 1-3rd cup butter.

Stew prunes gently with other ingredients until tender. Remove cloves and pour into greased pie-plate.

Puff Top: Cream butter and sugar. Add egg and beat. Stir in sifted flour and cinnamon. Mix to a soft dough with milk. Drop in spoonfuls over the cooked prunes and rice. Bake in hot oven for 25 minutes. While still hot, brush a little melted butter over top and sprinkle with mixture of $\frac{1}{4}$ teaspoon sugar, cinnamon, and flour.

PINEAPPLE TORTONI TRIFLE

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Choice Pineapple Pieces, 1 8in. layer of sponge cake, 1 tablespoon sweet sherry, 2 tablespoons pineapple syrup, 1 packet strawberry jelly crystals, boiling water, $\frac{1}{4}$ cup macaroon crumbs, 3 tablespoons sweet sherry, $\frac{1}{4}$ pint cream, 1 tablespoon icing-sugar.

Drain syrup from Golden Circle Choice Pineapple Pieces. Cut sponge cake into fingers and arrange in serving-dish; sprinkle with 1 tablespoon sherry and 2 tablespoons of pineapple syrup. To remaining syrup add sufficient boiling water to measure one pint, add jelly crystals; stir to dissolve; set aside to cool. When beginning to thicken, spoon half the jelly over the

cake, top with drained pineapple pieces, and chill until firm. Soak the macaroon crumbs in the remaining 3 tablespoons sweet sherry. Beat cream until stiff, adding the icing-sugar. Fold macaroon crumbs into half the cream, spread over pineapple layer. Decorate with remainder of jelly, chopped finely, and remainder of the whipped cream. Chill thoroughly before serving.

SUN WORSHIPPER SUNDAE

C.O.D. Cannery, Brisbane, Qld.

Fill chilled parfait glasses with alternate layers of Golden Circle Crushed Pineapple, chopped marshmallows mixed with cubes of red jelly, and chocolate ice cream, finishing with layer of jelly and pineapple. Top with a swirl of whipped cream and a cherry.

PINEAPPLE MERINGUE PIE

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Crushed Pineapple, 2 eggs, 2 tablespoons cornflour, $\frac{1}{4}$ cup water, 1 tablespoon butter, $\frac{1}{4}$ cup castor sugar, 1 baked 8in. pastry-case.

Place the Golden Circle Crushed Pineapple and syrup in saucepan. When boiling, thicken with cornflour blended into cold water. Remove from stove and beat in egg-yolks and butter. Spoon into the baked pastry-case. Top with meringue made by beating the egg-whites stiffly, then gradually beating in the castor-sugar; swirl over pineapple filling. Lightly brown meringue in a slow oven about 15 minutes.

PINEAPPLE PRUNE COMPOTE

C.O.D. Cannery, Brisbane, Qld.

One 29oz. can Golden Circle Choice Pineapple Pieces, $\frac{1}{2}$ lb. dessert prunes, a short length of stick cinnamon or a little grated orange or lemon rind.

Drain syrup from Golden Circle Pineapple Pieces and place it in saucepan. Add prunes and desired flavoring, cover saucepan, and simmer until prunes are plump and tender. Add the pineapple pieces and simmer another 5 minutes. Turn into a glass serving-dish when cold. Chill at least 1 hour before serving. Serve with whipped cream or a topping of ice-cream as a dessert. Or chill and serve as a breakfast fruit with corn cereal.

MARVILLE OLD-FASHIONED PEACH PIE

Marville Margarine Co.

Marville Biscuit Pastry: Four ounces Marville Margarine, 3 tablespoons boiling water, 1 tablespoon milk, 1 tablespoon sugar, 4oz. self-raising flour, 3oz. plain flour, 1 oz. cornflour.

Marville Peach Filling: Two ounces Marville Margarine, 2 tablespoons plain flour, $\frac{1}{4}$ cup sifted self-raising flour, $\frac{1}{4}$ cup firmly packed brown sugar, $\frac{1}{4}$ teaspoon ground nutmeg, 5 fresh ripe peaches or 10 preserved peach halves.

Cut Marville Margarine into boiling water, add milk and sugar, stir until dissolved, then whisk. Stir quickly into sifted flours until dough folds together. Shape into ball. Wrap and store in refrigerator for 30 minutes. Roll out between two sheets of polythene to line large flat pie-plate.



SUN-WORSHIPPER SUNDAE: Whipped cream tops layers of ice-cream, jelly, and Golden Circle Crushed Pineapple. An easy-to-make dessert suitable to serve at gala meals.

Marville Peach Filling: Cover pastry-shell base with plain flour. If using fresh peaches, pare and cut in halves or drain preserves. Arrange with cut side facing down. Rub Marville Margarine into self-raising flour and nutmeg, add sugar, and sprinkle over peaches, leaving an uncovered outside pastry border of $\frac{1}{2}$ in. Bake in moderate oven for approximately 30 minutes.

MARVILLE BUTTERSCOTCH APPLE DUMPLINGS

Marville Margarine Co.

Short Crust: Four ounces Marville Margarine, 2 cups self-raising flour, 2 dessertspoons sugar, pinch salt, water, 2 cooking apples (peeled and cored), 8 cloves, sugar.

Butterscotch Sauce: One tablespoon Marville Margarine, 1 cup brown sugar, 1 tablespoon golden syrup, $\frac{1}{2}$ cups water.

Rub Marville Margarine into sifted flour and salt. Mix in sugar, add sufficient water to mix to a short dough. Divide into 8 portions and roll each to 4in. circle. Place $\frac{1}{4}$ of apple on each portion, add a clove, and sprinkle with sugar. Wrap, then mould into ball. Place in large ovenware dish. Pour over hot Butterscotch Sauce and cook in hot oven 25 minutes.

Butterscotch Sauce: Heat Marville Margarine and sugar, add golden syrup and water.

HONEYED APRICOT DESSERT

Clifford Love and Co. Limited

Half cup Uncle Toby's Oats, $\frac{1}{4}$ cups self-raising flour, 4oz. butter or substitute, $\frac{1}{4}$ teaspoon salt, about $\frac{1}{4}$ pint milk, $\frac{1}{2}$ lb. dried apricots, $\frac{1}{4}$ pints water, $\frac{1}{4}$ cup brown sugar.

Syrup: Half cup honey, 1 cup liquid from strained apricots, 1 teaspoon lemon juice.

Wash apricots, soak 24 hours in $\frac{1}{4}$ pints water. Drain, reserve 1 pint of liquid. Cook apricots in this liquid until soft, drain. Rub shortening into sifted flour, Uncle Toby's Oats, and salt. Add sufficient milk to make a firm dough. Roll out to an oblong sheet about $\frac{1}{2}$ in. thick. Chop apricots roughly, spread on to the dough. Sprinkle with brown sugar, moisten edges, and roll up like a Swiss roll. Cut into slices $\frac{1}{2}$ in. thick, place in a greased dish. Prepare syrup: Boil together the honey, 1 cup strained liquid reserved from apricots, and lemon juice for 3 minutes. Pour over pastry-rolls. Bake in moderate oven 25 to 30 minutes. Serve hot or cold.

Continued overleaf

Continuing . . .

Delicious desserts

SUNSHINE CHEESE CAKE

The Nestle Company (Australia) Limited

Crumb Crust: Sixteen plain sweet biscuits, 1 tablespoon water, 2 tablespoons Sunshine Full Cream Powdered Milk, 3oz. butter.

Filling: Eight ounces cream cheese, 1 teaspoon vanilla essence, 3 tablespoons Sunshine Full Cream Powdered Milk, 2 eggs, $\frac{1}{2}$ cup castor sugar.

Topping: Two tablespoons sugar, 1 teaspoon vanilla essence, 1 cup sour cream.

Crumb Crust: Crush biscuits finely and add Sunshine Full Cream Powdered Milk. Melt butter and add with water to crushed biscuits. Press mixture into a greased 8in. sandwich-tin. Cook in moderate oven for 5 minutes. Cool.

Filling: Cream cheese and castor sugar together. Add Sunshine Full Cream Powdered Milk and mix well. Beat eggs together with vanilla and blend into cheese mixture. Beat until smooth. Pour into crust and bake in a moderate oven for 30 minutes (or until knife inserted comes out clean). Remove and cool.

Topping: Blend ingredients together and spread over top of cooked cheese filling. Bake further 10 minutes. Place in refrigerator. Serve well chilled.

PINEAPPLE PAVLOVA

C.O.D. Cannery, Brisbane, Qld.

Three egg-whites, $\frac{1}{2}$ cup castor sugar, 2 teaspoons cornflour, 2 teaspoons wine vinegar, pinch salt.

Pineapple Filling: 1 small can Golden Circle Crushed Pineapple, 3 egg-yolks, 2 tablespoons sugar, 1 tablespoon butter, juice and pulp of 1 passionfruit, $\frac{1}{2}$ cup pineapple syrup, 1 tablespoon arrowroot.

Add pinch salt to egg-whites and beat until stiff, adding sugar gradually. Fold in sifted cornflour. Add vinegar. Shape into a 7in. circle on scone-tray lined with aluminium foil. Bake in a slow oven about $1\frac{1}{2}$ hours. Prepare filling by mixing all ingredients together in a saucepan. Cook, stirring until thickened. Cool. Top Pavlova with this and serve with cream.

FANTASIA TRIFLE

Big Sister Foods Ltd.

One can Big Sister Coffee Walnut Roll or Pudding, $\frac{1}{2}$ cup sherry (sweet), 1 packet raspberry or other berry-flavored jelly crystals, hot water, 1 pint milk, 1 egg, $\frac{1}{2}$ cup sugar, 4 tablespoons custard powder, 2 to 3 passionfruit (if available), whipped, sweetened cream.

Remove Coffee and Walnut Roll from can and slice thinly. Arrange round edge of a lightly oiled 6 or 7in. cake-tin; sprinkle with sherry. Make up jelly as directed on packet, using only $\frac{1}{2}$ pint water. When beginning to thicken, spoon half into the base of lined tin; chill this and remainder of jelly until set. Heat milk in saucepan and stir in mixture of beaten egg, custard powder, and sugar. Stir over heat until thickened. Add passionfruit pulp and allow to cool but not set. Spoon on top of jelly when cooled and beginning to thicken; chill sweet a few hours. To serve, unmould on to an attractive dish, chop remainder of jelly and place round base. Pipe or spoon whipped cream on top.

FRUIT CUSTARD FLAN

Clifford Love and Co. Limited

Half cup Uncle Toby's Oats, one 8in. pastry case (cooked and cooled), apricot jam, $1\frac{1}{2}$ cups dry stewed apple or other fruit pulp, $\frac{1}{2}$ pint milk, 1 dessertspoon butter, 2 tablespoons golden syrup, $\frac{1}{2}$ teaspoon vanilla essence, 2 eggs, 4 tablespoons sugar for meringue.

Spread base and sides of tart with apricot jam. Fill with apple pulp. Mix milk, butter, golden syrup, and Uncle Toby's Oats in a saucepan. Cook for 10 minutes, stirring occasionally; remove from heat. Beat in egg-yolks and vanilla and allow to cool, then pour over apple. Leave until quite cold, then top with meringue made by beating egg-whites, then gradually adding the sugar. Return to very moderate oven to set and lightly brown meringue. Chill before serving.

APPLE CHEESE SLICES

The Batlow Packing House Co-op. Ltd.

One cup Mountain Maid Pie Apple, 6oz. shortcrust pastry, 2 eggs, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup sugar, 1 cup cottage cheese, 1 teaspoon vanilla, little sugar and cinnamon for topping slices.

Roll out shortcrust pastry and line a slab-tin. Beat eggs and salt, heat cream and milk together, slowly pour on to eggs, beating constantly; add cheese, sugar, and vanilla essence. Arrange Mountain Maid Pie Apple in slab-tin and pour over cheese mixture. Bake 15 minutes in hot oven, reduce heat, and bake further 30 minutes or until knife inserted comes out dry. Sprinkle top while still hot with cinnamon and sugar. Cut into slices and serve hot or cold.

PINEAPPLE BUTTER TARTS

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Crushed Pineapple, 4 tablespoons butter, 2 tablespoons lemon juice, 1 egg, 1 cup plain cake crumbs, 2 tablespoons jam, 1 recipe for rich shortcrust pastry.

Line deep patty-tins with the thinly rolled pastry and place about $\frac{1}{2}$ teaspoon jam in each. Drain Golden Circle Crushed Pineapple free from syrup. Beat the egg and stir it into the softened butter with the lemon juice, cake crumbs, and drained pineapple. Place a spoonful of this mixture on top of jam in each pastry-lined tin. Top filling with twists of pastry and bake in a moderately hot oven for 20 minutes, or until pastry is crisp and filling is set. Serve plain or as a dessert topped with whipped cream or ice-cream.

RUM ROUNDS

Big Sister Foods Ltd.

One can Big Sister Coffee Walnut Roll or Pudding, $\frac{1}{2}$ cup sieved apricot jam, 1 egg-yolk, $\frac{1}{2}$ cup coconut, $\frac{1}{2}$ cup mixed dried fruit, 2 tablespoons rum, chocolate icing or extra coconut or chocolate nonpareils.

Crumble Coffee Walnut Roll into basin, add coconut and fruit. Moisten dry ingredients with beaten egg-yolk, jam, and rum. Combine thoroughly, roll into tiny balls. Coat with chocolate icing or roll in coconut or nonpareils. Place on oven-slide and refrigerate until firm. Store only in refrigerator. Rum rounds improve on keeping.

MOCHA FLUFF DESSERT

The Nestle Company (Australia) Limited

Two teaspoons Nescafe, 4 teaspoons Chocolate Quik, 2 egg-whites, 3oz. sugar, $\frac{1}{2}$ pint cream, pinch salt, ladyfinger sponge cakes, preserved fruit.

Combine Nescafe, Chocolate Quik, and sugar in a bowl. Whip cream until slightly thickened, add Nescafe mixture, and beat until stiff. Beat egg-whites with salt until stiff but not dry. Fold into cream mixture. Chill until ready to serve. Line individual glasses with thin strips of lady-fingers. Cover with preserved fruit and pile fluff on top. Serves 6 to 8.

FRUITY CRUNCH

Clifford Love and Co. Limited

Quarter cup Uncle Toby's Oats, 4oz. butter or substitute, 4oz. sugar, 1 egg, 1 cup self-raising flour (or 1 cup plain flour and 2 teaspoons baking-powder), pinch salt, $\frac{1}{2}$ cup chopped nuts, 2 tablespoons shredded peel, $\frac{1}{2}$ cup apricot jam, 4 tablespoons coconut.

Cream butter and sugar, add egg, beat well. Fold in nuts, Uncle Toby's Oats, and peel, then well-sifted dry ingredients. Spread over greased slab-tin 7in. by 10in. Spread apricot jam over top and sprinkle with coconut. Bake in moderate oven 30 to 35 minutes. Allow to cool in the tin. Cut into fingers for afternoon teas, lunchboxes, or other snacks, or serve as a dessert cut in squares and topped with cream or chilled custard.

RICE-N-FRUIT DELIGHT

Ricegrowers' Co-op. Mills Ltd.

Three cups boiled Sunwhite Rice, grated rind $\frac{1}{2}$ lemon, 1 teaspoon lemon juice, 1oz. butter, $1\frac{1}{2}$ cups preserved or canned pineapple (with juice) or $1\frac{1}{2}$ cups stewed fruit.

Place cooked Sunwhite Rice, lemon rind, lemon juice, preserved fruit and syrup into a saucepan and bring to the boil. Remove from heat and allow to cool slightly. Add butter and mix evenly through the mixture. Serve hot or cold, plain or with whipped cream.

BOMBE KOSI

Big Sister Foods Ltd.

One can Big Sister Chocolate Roll or Pudding, 1 small carton or tray firm ice-cream, 3 egg-whites, pinch salt, $\frac{1}{2}$ cup sugar, 1 teaspoon lemon juice or $\frac{1}{2}$ teaspoon cream of tartar, 1oz. grated or finely chopped chocolate.

Cut Chocolate Roll into 5 even slices. Place on greased oven-tray. Beat egg-whites with salt until stiff, gradually beat in the sugar and add lemon juice or cream of tartar with last spoonful. Cut 5 even blocks from ice-cream so they are smaller in width than the roll slices (there may be some ice-cream over). Quickly place blocks on to slices and cover each with a thick coating of meringue to give each the appearance of a miniature mountain. Sprinkle tops with chocolate and place in moderately hot oven for a few minutes to set meringue and melt chocolate. Serve immediately.



APPLE CHEESE SLICES are made of layers of golden pastry, Mountain Maid Pie Apple and creamy custard. Top with whipped cream and dust with cinnamon. They're delicious.

PINE-GINGER PARFAITS

Big Sister Foods Ltd.

One can Big Sister Ginger Roll or Pudding, 1 small can crushed pineapple, 1 teaspoon lemon juice, 1 tablespoon cornflour, $\frac{1}{2}$ pint whipped cream.

Break Ginger Roll into small pieces. Drain off a little pineapple syrup, blend with cornflour and lemon juice, then add all to saucepan. Cook, stirring constantly until thickened; cool. Place layers of Ginger Roll in base of 6 tall glasses, then a layer of pineapple, then cream. Repeat layers to fill glasses; finish off with a swirl of cream. Chill before serving.

CANBERRA PUDDING

Big Sister Foods Ltd.

One can Big Sister Honey-Nut Roll or Pudding, $1\frac{1}{2}$ pints milk, 3 eggs, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup raspberry jam, 1 teaspoon lemon rind.

Cut Honey-Nut Roll into $\frac{1}{2}$ in. cubes. Beat together until foamy the eggs, milk, sugar, jam, and lemon rind. Fold in roll cubes. Carefully pour into greased heatproof mould. Place mould in baking-dish containing hot water, place both in moderately slow oven. Bake 1 hour or until set. Serve hot or cold, with cream.

Continued on page 20




1. Cook Sunwhite Rice in salted water until tender. Drain and spread on tray to cool.



2. Fry onion and apple until golden, add rice, shallots and capsicum.



3. Add chicken pieces and reheat.

Look what happens
when rice  and chicken  get together!

DEVILLED RICE WITH PAN FRIED CHICKEN

INGREDIENTS: 1 1/2 lbs. chicken pieces; 3 tbsp. seasoned flour; oil for shallow frying; 3 tbsp. butter or margarine; 1 onion; 1 cooking apple; 1 dessertspoon curry powder; 4 cups cold, boiled, salted **SUNWHITE RICE**; 1 dessertspoon lemon juice; salt and pepper to taste; 1 tbsp. sweet chutney; 6 chopped shallots; 1 chopped red capsicum.

METHOD: Toss chicken pieces in seasoned flour and fry in oil until tender and brown in a heavy-based frying pan. Drain on paper and keep warm. Melt butter in frying pan, add finely diced onion and apple and cook until golden. Add curry powder, then **SUNWHITE RICE**, stirring continuously over heat until all butter is absorbed. Add lemon juice, and season to taste. Stir in shallots, mix in capsicum; when well mixed add fried chicken and reheat before serving.
4-5 servings.

Sunwhite Rice



Continuing . . .

Delicious desserts

HONEY LEMON DREAMS

Big Sister Foods Ltd.

One can Big Sister Honey Nut Roll or Pudding, $\frac{1}{2}$ can sweetened condensed milk, juice and rind 1 lemon, 2 eggs (separated), 4 tablespoons sugar.

Remove Honey Nut Roll from can and cut into 6 even slices. Combine in a bowl the condensed milk, juice and rind of lemon, and egg-yolks; mix well and allow to stand in refrigerator until thickened. Meanwhile beat egg-whites until stiff and gradually add sugar, beating until mixture is a smooth meringue consistency. Spoon a little lemon butter on to each piece of roll and cover with meringue. Place the 6 slices on oven-slide and bake in a moderately slow oven 10 minutes or until lightly browned.

ORANGE CREAM PIE

Woolworths Limited

Pastry Case: Half pound shortcrust pastry.

Filling: One ounce butter or substitute, 1 tablespoon Pick-O-the-Crop Concentrated Orange Juice, $\frac{1}{2}$ oz. flour, pinch salt, 2 tablespoons honey, 1 tablespoon sugar, 2 eggs (separated), 2oz. castor sugar, chocolate chips.

Roll out pastry and line 8in. pie-plate, decorate edges. Line case with greaseproof paper, and fill with rice or dried bread. Bake in very hot oven for 10 minutes. Remove paper, reduce heat to moderate; cook until golden brown.

Make up Pick-O-the-Crop Concentrated Orange Juice to $\frac{1}{2}$ pint with water. Melt butter or substitute, stir in flour and salt. Add liquid gradually, bring to boil, stirring over gentle heat. Cook until thick and smooth. Add honey, sugar, and egg-yolks away from heat, then cook without boiling for a few minutes. Pour into cooled pastry-case. Stiffly beat egg-whites, beat in sugar (castor) until dissolved. Pile on top of pie, bake in moderate oven until firm. Serve sprinkled with chocolate chips.

GINGER CREAM LAYER

Big Sister Foods Ltd.

One can Big Sister Ginger Roll or Pudding, 6oz. cream cheese, 1 dessertspoon cream, 1 dessertspoon ginger syrup, 1 tablespoon chopped preserved ginger.

Cut Ginger Roll into 4 slices lengthwise; reassemble, with ginger cream (see below) between layers. Decorate with extra ginger pieces or cherries and pieces of angelica. Place in refrigerator to chill.

To make Ginger Cream: Beat together cream cheese, cream, ginger syrup, fold in chopped ginger.

APPLE SPONGE

The Balfour Packing House Co-op. Ltd.

One 16oz. can Mountain Maid Pie Apple, 2 eggs, 2-3rds cup sugar, 1 cup self-raising flour, 2 tablespoons hot milk, vanilla, salt.

Grease casserole dish and heat Mountain Maid Pie Apple. Beat eggs, salt, and vanilla, gradually adding sugar; fold in flour, then stir in hot milk. Pour over hot apple and bake in moderate oven for 15 to 20 minutes. Serve hot or cold with cream or custard.

PARADISE PIE

The Nestle Company (Australia) Limited

Pastry: Two ounces Sunshine Full-Cream Powdered Milk, 2oz. plain flour, 1 tablespoon water, 4oz. coconut, 3oz. butter.

Filling: One 15oz. can crushed pineapple, 6 tablespoons Sunshine Full-Cream Powdered Milk, 1 tablespoon cornflour, juice 1 lemon, drained juice from pineapple, 4 tablespoons sugar, 3 eggs (separated).

Pastry: Melt butter in saucepan, add water. Combine Sunshine Full-Cream Powdered Milk, flour, and coconut; mix in the melted butter and water. Press mixture into a 9in. pie-plate. Bake in a moderate oven 10 to 15 minutes. Cool.

Filling: Blend together cornflour, Sunshine Full-Cream Powdered Milk and 2 tablespoons sugar. Heat together pineapple juice and lemon juice until boiling. Whisk in Sunshine mixture. Add beaten egg-yolks and cook until smooth and thick. Remove from heat and stir in pineapple; cool. Beat egg-whites until stiff, beat in remaining 2 tablespoons sugar. Fold into cooled pineapple mixture. Turn into pie-shell. Chill well before serving. Serves 6 to 8.

MERINGUE DATE RUFFLE

Big Sister Foods Ltd.

One can Big Sister Date Roll or Pudding, 2 egg-whites, pinch salt, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup finely chopped dates, $\frac{1}{2}$ cup finely chopped nuts, $\frac{1}{2}$ cup shredded coconut.

Beat egg-whites with salt until stiff, add sugar gradually, beating well. Fold in chopped dates and nuts. Frost roughly over the Date Roll, sprinkle with coconut. Place on greased oven-slide. Bake in moderate oven until meringue is lightly golden. Serve.



• Joan Winfield, of White Wings.

CREAM PUFFS

White Wings Pty. Ltd.

One cup White Wings Baking Mix, 2 eggs, $\frac{1}{2}$ cup water.

Boil water in saucepan, then add White Wings Baking Mix and cook over high heat, stirring with a wooden spoon until mixture becomes smooth and draws away from sides of pan to form ball in centre. Remove from heat and add eggs one at a time, beating well after each addition. Beat to a smooth batter. Drop from spoon on to greased oven-slide. Bake in hot oven for 15 minutes; reduce heat to moderate without opening oven door. Bake 20 minutes longer; when cooked let stand for 10 minutes in warm oven with door open. Makes 5 or 6 large puffs. To serve, cut off tops, fill with whipped cream or custard or any savory filling desired.

SPICY APPLE ROUNDS

Big Sister Foods Ltd.

One can Big Sister Date Roll or Pudding, 5 to 6 cooking apples, 1 tablespoon butter, 3 tablespoons brown sugar, 1 cup hot water.

Remove centre core and some of the flesh from apples and slit skin in a circle round each one so they will not break during cooking. Crumble half the Date Roll into pieces, and fill into apple centres; place on a greased ovenproof dish. Dissolve sugar and butter in hot water, and spoon over and round apples. Bake in moderate oven for 30 to 40 minutes until apples are soft.

To serve: Slice remaining roll and place in serving-dishes. Spoon over the hot syrup from apples, and place baked apples on each slice. Serve with custard or cream.



• Patricia Pearce, of Big Sister Foods.

BUTTERSCOTCH CROWN

Big Sister Foods Ltd.

One can Big Sister Spicy Fruit Roll, 1 cup mixed chopped fruits, 1 egg, grated rind 1 lemon, $\frac{1}{2}$ cup apricot jam, $\frac{1}{2}$ lb. biscuit pastry, $\frac{1}{2}$ cup brown sugar, $\frac{1}{2}$ cup butter.

Remove Spicy Fruit Roll from can, crumble up and place in a bowl. Add fruit, egg, jam, and lemon rind; mix well. Roll out pastry thinly to a rectangular shape and spread prepared mixture on top. Roll up as for a Swiss Roll and cut into 1in. rounds. Cream butter and sugar together and spread over base of 8in. tin. Arrange pastry rounds on top. Bake in a moderately hot oven about 20 minutes or until cooked and browned lightly. Turn out at once and serve with cream or custard.

APRICOT RICE DELIGHT

The Nestle Company (Australia) Limited

Half cup rice, 1 small can apricot halves, $\frac{1}{2}$ cup water, 2 egg-whites, 2 tablespoons butter, $\frac{1}{2}$ cup Sunshine Full Cream Powdered Milk, 3 teaspoons gelatine, $\frac{1}{2}$ pint cream.

Place rice in saucepan, cover with $\frac{1}{2}$ in. of water, above level of rice. Cover saucepan with aluminium foil, place lid on, then bring to the boil quickly; cook over low heat for 9 minutes. The water should have evaporated. Remove from heat and add Sunshine Full-Cream Powdered Milk, butter, and $\frac{1}{2}$ cup of the apricot juice. Soften gelatine in the water and dissolve over hot water; stir into the hot rice; cool. Whip cream until stiff, then whip egg-whites until stiff and fold both cream and egg-whites into the cold rice. Slice drained apricots and fold into mixture. Turn into a serving-bowl and chill.

FROZEN ORANGE CREAM

Woolworths Limited

Half can Pick-O-the-Crop Concentrated Orange Juice, 1 can well-chilled evaporated milk, $\frac{1}{2}$ cup sugar, grated rind and juice of 1 lemon.

Whip evaporated milk until thick and fluffy. Gradually add sugar and beat well. Mix Pick-O-the-Crop Concentrated Orange Juice with the grated rind and juice of 1 lemon. Beat into milk until well distributed. Place in ice-cream trays and freeze until firm.

BOMBE SURPRISE

World Brands Pty. Ltd.

One 7in. sponge layer (Puffin Sponge Mix is ideal for this), 1 packet Mellah Banana Instant Pudding, 1 pint milk, 1 tablespoon gelatine, 1 to 2 medium-size bananas, 2 egg-whites, 3 tablespoons sugar.

Make up Mellah Banana Instant Pudding with the milk, according to directions on packet. Dissolve gelatine in 4 tablespoons hot water over gentle heat; fold into pudding. Pour into a 7in. layer-tin which has been rinsed with cold water. Chill in refrigerator until set. To turn out, loosen edges, dip bottom in hot water. Stand sponge on flat tray and turn Instant Pudding on to sponge. Slice bananas thinly, arrange on top. Beat egg-whites until stiff, gradually add sugar, beating until dissolved. Spread evenly over the pudding. Bake in moderately hot oven for 5 minutes until meringue is firm and lightly browned. Serve immediately. Serves 6.

BANANA CIRCLES

Big Sister Foods Ltd.

One can Big Sister Chocolate Roll or Pudding, 1 banana per person, 1 egg, 1 cup milk, 1 teaspoon vanilla, 2oz. butter, juice and rind 1 lemon, $\frac{1}{2}$ cup brown sugar, 2 tablespoons rum or favorite liqueur.

Cut Chocolate Roll into thin slices. Beat together egg, milk, and vanilla. Dip slices of roll into egg mixture, then saute on both sides in heated butter; set aside and keep warm. Peel and slice bananas lengthwise; add lemon juice and rind to pan with sugar and rum. Place over heat until bubbling, add bananas, saute 1 to 2 minutes. Serve bananas with roll slices topped with whipped cream or ice-cream.

MARVILLE WALNUT SURPRISE

Marville Margarine Co.

Pastry: Eight ounces Marville Margarine, $\frac{1}{2}$ cups plain flour, $\frac{1}{2}$ teaspoon salt.

Walnut Filling: One teaspoon Marville Margarine, $\frac{1}{2}$ teaspoon baking-powder, 1 dessertspoon milk, 2 eggs, 2 tablespoons plain flour, $\frac{1}{2}$ cups light brown sugar, 1 cup chopped walnuts, 1 cup coconut.

Marville Icing: Three tablespoons Marville Margarine, 1 dessertspoon milk, 8oz. icing-sugar, 3 tablespoons chopped walnuts.

Rub Marville Margarine into sifted flour and salt. Mix well, knead lightly, divide pastry into 2 equal portions. Roll one and line base of greased 7in. square cake-tin. Roll remaining piece and press round edge of tin. Spread walnut filling evenly over pastry base. Bake in moderate oven 45 to 55 minutes; cool. Spread icing over top and sprinkle with chopped walnuts.

Walnut Filling: Place baking-powder in milk, whisk eggs, then combine all ingredients thoroughly.

Marville Icing: Heat Marville Margarine and milk, add to sifted icing-sugar and blend well.

MIDDLE COAST APPLE PIE

Big Sister Foods Ltd.

One can Big Sister Date Roll or pudding, 10oz. biscuit pastry, 3 cups cooked, sweetened apples, 1 teaspoon lemon rind, $\frac{1}{2}$ teaspoon cinnamon, 1 tablespoon milk, 2 tablespoons sugar.

Cut Date Roll into $\frac{1}{2}$ in. cubes. Roll out half pastry and line 9in. pie-plate. Combine apples, cinnamon, lemon rind, and Date Roll cubes. Fill into pie-shell. Roll out remaining pastry and cover top of pie. Pinch a frill round edge of pie, glaze with milk, sprinkle with sugar. Cut several small slits in top to allow steam to escape. Bake in moderately hot oven 30 to 35 minutes.

SWEET KOFFEE-KABOBS

Big Sister Foods Ltd.

One can Big Sister Coffee and Walnut Roll or Pudding, 2 dozen marshmallows (either bought in packages or prepared and cut into lin. cubes, then rolled in a mixture of icing-sugar and cornflour, and chilled), 1 tray vanilla ice-cream, 1 quantity Koffee Sauce.

Cut Coffee and Walnut Roll in six lin. slices, then each slice into six wedges. Thread on 4 skewers in alternate pieces with marshmallows; place under grill for a minute or two, turning occasionally, until marshmallows just begin to melt. Serve each skewer on a dish with a scoop of ice-cream and pass sauce around.

Koffee Sauce: Combine in saucepan 1 can condensed milk with 1 tablespoon butter, $\frac{1}{2}$ teaspoon vanilla, 1 teaspoon instant coffee powder, and 1 small can evaporated milk; heat slowly, stirring all the time. Add a little rum or coffee liqueur, if desired, to give an extra exciting flavor.

MARVILLE CHERRY CREAM PIE

Marville Margarine Co.

Almond Crust: Three ounces self-raising flour, 3oz. Marville Margarine, 3oz. plain flour, 2 tablespoons icing-sugar, $\frac{1}{2}$ cup slivered almonds.

Marville Almond Cream: Three ounces Marville Margarine, 1 can sweetened condensed milk, $\frac{1}{2}$ cup strained lemon juice, 1 teaspoon vanilla essence, $\frac{1}{2}$ teaspoon almond essence.

Cherry Glaze: One pound cooked fresh cherries or 1 can preserved cherries, 2-3rd cup cherry juice, 1 tablespoon cornflour, red food coloring.

Rub Marville Margarine into sifted flours and icing-sugar, mix in almonds. Add sufficient water to make short dough. Roll to fit large pie-plate, prick sides with fork. Bake in hot oven to golden color; cool. Spoon almond cream into shell, add drained cherries. Spoon cherry glaze over and chill.

Marville Almond Cream: Cream Marville Margarine. Combine remaining ingredients in saucepan and stir until mixture thickens. Fold in margarine.

Cherry Glaze: Blend cherry juice with cornflour and cook over low heat, stirring constantly until mixture is thick and clear. Add few drops red food coloring. Cool.

CASSATA CANDY SLICE

Big Sister Foods Ltd.

One can Big Sister Honey Nut Roll or Pudding, $\frac{1}{2}$ cup sweet sherry or orange juice, 1 small carton vanilla ice-cream, 1 small carton strawberry ice-cream.

Crumble Honey Nut Roll into small pieces, sprinkle with sherry or orange juice; chill well. Spread half the vanilla ice-cream into loaf-tin lined with aluminium foil, top with half the strawberry ice-cream, then half the honey nut mixture. Repeat all layers, cover with aluminium foil, and place in freezer compartment to re-freeze. Turn out and cut into slices to serve.

CRUMB CAKES

Big Sister Foods Ltd.

One can Big Sister Ginger Roll or Pudding, $\frac{1}{2}$ teaspoon allspice, $\frac{1}{2}$ teaspoon cloves, 1 egg, 1oz. chopped orange peel, 3 tablespoons strawberry jam, 8oz. shortcrust pastry.

Roll out pastry and line patty tins, place a little jam in each. Crumble Ginger Roll into a bowl, add spices, peel, and beaten egg. Combine well, place spoonful into each patty-case. Bake in moderately hot oven 15 to 20 minutes.

COFFEE CHIFFON PIE

The Nestle Company (Australia) Limited

Pie-Crust: Two ounces Sunshine Full-Cream Powdered Milk, 4oz. coconut, 2oz. flour, 4oz. melted butter.

Filling: One tablespoon gelatine, $\frac{1}{2}$ cup sugar, pinch salt, 4 eggs (separated), 1 dessertspoon Nescafe, 1 cup water, 1 teaspoon vanilla essence.

Pie-Crust: Combine Sunshine Full-Cream Powdered Milk, coconut, and flour. Mix with melted butter and press into a greased 9in. pie-plate. Bake in a moderate oven for 10 to 15 minutes. Cool.

Filling: Mix gelatine, $\frac{1}{2}$ cup of the sugar, salt, and Nescafe together in the top of a double boiler. Beat together egg-yolks and water and add to the gelatine mixture. Cook over boiling water, stirring constantly until gelatine is dissolved (approximately 5 minutes). Remove from heat, add vanilla essence. Chill until mixture mounds when dropped from a spoon. Beat egg-whites until stiff, add the remaining $\frac{1}{2}$ cup sugar, beat again and fold into gelatine mixture. Pile into the cooled pie-shell. Chill and decorate with whipped cream.

APPLE TRIFLE

The Batlow Packing House Co-op. Ltd.

One 16oz. can Mountain Maid Pie Apple, lemon or jam Swiss roll, lemon jelly, 1 pint medium thick custard, whipped cream.

Make lemon jelly. Line mould with slices of Swiss roll and spoon over some of the lemon jelly until slices are soaked through. Mask Mountain Maid Pie Apple and spread over the Swiss-roll slices. Make custard and pour over while still warm. Allow to set in refrigerator. Set remaining lemon jelly. Chop jelly with a sharp knife when set and use for a garnish with the whipped cream. Decorate with cherries and nuts if desired.

CUSTARD BANANA WHEEL

Big Sister Foods Ltd.

One can Big Sister Date Roll or Pudding, 1 pint milk, 2 eggs (separated), 2 tablespoons cornflour, $\frac{1}{2}$ cup brown sugar, piece lemon rind, 1 teaspoon vanilla, 4 bananas, lemon juice, cream.

Remove Date Roll from can and slice thinly. Place milk, egg-yolks, cornflour (blended with a little of the milk), brown sugar, and lemon rind into top half of a double saucepan. Stir over simmering water until thickened. Remove lemon rind and add vanilla. Cool slightly, then fold in stiffly beaten egg-whites and 2 bananas, sliced into rings. Pour half the prepared custard into a dish, top with date roll slices. Add remainder of custard and roll slices; chill. Slice remaining bananas into lengthwise pieces and dip in lemon juice to prevent discoloration. Just before serving arrange banana slices in cartwheel fashion on top of sweet. Pile cream into the centre if desired.

TROPICAL HOLIDAYS

Big Sister Foods Ltd.

One can Big Sister Ginger Roll or Pudding, 1 small can pineapple rings, jam, 2 egg-whites, $\frac{1}{2}$ cup sugar, 1 cup coconut, $\frac{1}{2}$ teaspoon vanilla essence or grenadine.

Remove Ginger Roll from can and cut into 6 slices. Place each on a pineapple ring and spoon on a little jam. Beat egg-whites until stiff, gradually add sugar, and then fold in coconut and flavoring. Pile on to each sweet. Bake in a moderate oven 10 minutes. Serve.



COFFEE CHIFFON PIE: Taste the rich, tempting flavor of Nescafe in the smooth, creamy filling of this delicious dessert pie. You'll like the unusual coconut pastry-shell, too.

HONEY NUT CHERRY ROLL

Big Sister Foods Ltd.

One can Big Sister Honey Nut Roll or Pudding, $\frac{1}{2}$ lb. cream cheese, 1 tablespoon honey, $\frac{1}{2}$ teaspoon vanilla essence, $\frac{1}{2}$ cup finely chopped nuts, glaze cherry halves.

Beat cream cheese with honey and essence. Cut Honey Nut Roll into lin. slices and frost top of each roughly; sprinkle with nuts. Place a circle of sliced glaze cherries to resemble a flower on top of each serving; chill.

ALPINE FINGERS

White Wings Pty. Ltd.

Make up a White Wings Pineapple Cake Mix and bake in a 9 x 9 x 2in. cake-tin in a moderate oven for 30 to 35 minutes. When cold cut into fingers 3 x 1 $\frac{1}{2}$ in., coat with whipped cream and decorate with pieces of pineapple.

COFFEE CREAM ROLL

Big Sister Foods Ltd.

One can Big Sister Coffee Walnut Roll or Pudding, $\frac{1}{2}$ pint cream, 1 dessertspoon sugar, $\frac{1}{2}$ teaspoons instant coffee, pinch cinnamon, 1 tablespoon chopped walnuts.

Cut a large wedge-shaped piece from along one side of the Coffee Walnut Roll and fill cavity with coffee cream; sprinkle cream with walnuts. Replace wedge. To make coffee cream: Whip cream, combine with all other ingredients. Chill roll in refrigerator until serving time, then cut into slices.

AMERICAN APPLE PIE

The Batlow Packing House Co-op. Ltd.

One can Mountain Maid Pie Apple, shortcrust pastry, 3oz. sultanas, cinnamon to taste, 2oz. mixed peel, juice of $\frac{1}{2}$ lemon, egg or melted butter for glazing.

Roll out shortcrust pastry (leaving sufficient for lid) and line a pie-plate. Mix together the Mountain Maid Pie Apple (which has been mashed), sultanas, cinnamon, peel, and juice of $\frac{1}{2}$ lemon. Pack into pie-case. Roll out remaining shortcrust for lid. Wet edges of pastry and place lid over. Make frill round edges and brush top with beaten egg or melted butter. Bake in hot oven for approximately 30 minutes. Cut into slices and serve hot or cold with custard or cream.

SPICY FRUIT FIESTA

Big Sister Foods Ltd.

One can Big Sister Spicy Fruit Roll or Pudding, 2oz. butter or substitute, 1 cup icing-sugar, $\frac{1}{2}$ teaspoon almond essence, 1 dessertspoon each chopped red and green glaze cherries.

Beat butter or substitute until fluffy, gradually blend in essence and sifted icing-sugar, mix in chopped cherries. Frost top of Spicy Fruit Roll and chill in refrigerator until ready to serve.

CHOCOLATE ICE-BOX CAKE

Big Sister Foods Ltd.

One can Big Sister Chocolate Roll or Pudding, 10 marshmallows (quartered), 1 cup chopped walnuts, $\frac{1}{2}$ cup icing-sugar, 1 teaspoon vanilla, 1 cup chopped shredded coconut, $\frac{1}{2}$ pint cream.

Crumble Chocolate Roll, whip cream. Mix all ingredients together. Pack into refrigerator trays lined with waxed paper. Freeze until firm. Cut into slices to serve and if desired, top with additional whipped cream.

SAUCES TO SERVE WITH BIG SISTER ROLLS OR PUDDINGS

Big Sister Foods Ltd.

Date: Combine 2 mashed bananas with 1 stiffly beaten egg-white, add a little lemon juice and sugar to taste.

Coffee Walnut: Boil $\frac{1}{2}$ cup butter and 1 cup brown sugar for 5 minutes, stir in 1 small can evaporated milk and heat until smooth.

Spicy Fruit: Use your favorite recipe for custard and add to it 1 dessertspoon coffee essence.

Honey Nut: Place grated rind and juice of 1 lemon, 1 egg-yolk, 1oz. butter, and $\frac{1}{2}$ cup sugar in a double saucepan. Cook over boiling water, stirring occasionally for the length of time it takes to cook your Big Sister Roll or Pudding.

Ginger: Thicken the syrup of a can of pineapple with blended cornflour and add a little honey and lemon juice to taste.

Chocolate: Melt required amount of chocolate peppermint sweets by placing in a basin over hot water. Thin slightly with a little cream or top milk but stir only lightly so a pretty marble effect is obtained.

Continued on page 23

UNCLE TOBY'S

RECIPE

CURRY MANDALAY

WARMS YOU UP FOR WINTER



CURRY MANDALAY

CREATED BY FAMOUS COOK

Betty Dunkley

3 tbs. Uncle Toby's Oats • 1½ lb. topside or round steak • 1½ tbs. Uncle Toby's Maize Oil • 1 onion • 1 dsp. gravy browning • 1 tbs. curry powder • 2½ cups stock or water • 2 tbs. sultanas • 2 tbs. chutney • 1 dsp. lemon juice • 2 carrots • 2 small cooking apples • salt and pepper • cooked rice.

For more Uncle Toby's recipes, write to: CLIFFORD LOVE & CO. LTD., Hope Street, Enfield, N.S.W.

METHOD

Wipe steak with damp cloth, remove skin, cut into ½" cubes. Brown slowly in hot oil, turning for even brownness. Add sliced onion and brown. Blend oats, gravy browning and curry powder with stock or water. Add to meat, stir till boiling and simmer 10 minutes. Add sultanas, chutney, lemon juice, salt, pepper and peeled and chopped carrots and apples. Fill into casserole dish, cover and cook in moderate oven 2½ to 2½ hours. Top with cooked rice or serve on bed of rice, or serve rice separately.



LI'L OAT SAYS:

eat Uncle Toby's Oats for breakfast, use Uncle Toby's Maize Oil in cooking & salads, keep all these fine foods on your kitchen shelves

EVERYBODY DOTES ON UNCLE TOBY'S OATS

Woolworths FOOD FAIR Famous Brand Recipes.

The Australian Women's Weekly, May 1, 1963.

Concluding . . .

Delicious desserts

CREAMY-TOPPED APPLE FLAN

World Brands Pty. Ltd.

Pastry: One and a half cups sifted self-raising flour, 2 tablespoons sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, 2oz. Copha Shortening, 1 tablespoon milk, 1oz. margarine, 3 to 4 medium-size cooking apples (peeled, cored, and sliced).

Topping: One tablespoon flour, 1 egg, 2 tablespoons sugar, $\frac{1}{2}$ cup milk, a few drops of rum or vanilla essence.

Pastry: Place half sifted flour, the sugar, salt, and egg into a basin. Melt Copha Shortening over gentle heat (it should be only lukewarm). Add milk, pour on to ingredients in basin, beat 2 minutes. Add remaining flour, mix well. Lightly knead on a floured board; roll out thinly. Line an 8in. pie-plate, trim and decorate edges. Melt margarine in pan, quickly cook apple slices, sprinkle with sugar and allow them to color slightly. Arrange over pastry in pie-plate.

Topping: Place flour in a bowl with egg and sugar. Beat well. Blend in milk and flavor with rum or vanilla. Pour carefully over apple mixture. Bake in very moderate oven 25 to 30 minutes, until set and light golden. Serve with whipped cream or ice-cream. Serves 4 to 6.

SIMPLE WAYS TO SERVE BIG SISTER ROLLS OR PUDDINGS

Big Sister Foods Ltd.

Big Sister Rolls or Puddings are delicious eaten straight from the can. Slice thinly and spread with butter for morning or afternoon tea, or for additions to lunch-boxes. Below are some ideas for making them a special dish. Spread slices with any of the following:

Honey Butter: Cream $\frac{1}{2}$ cup honey into 2oz. butter; refrigerate until ready to serve.

Orange Cream Cheese: Cream together 3oz. cream cheese, grated rind 1 orange, 1 teaspoon orange juice. (Or use lemon rind and juice.)

Nut Butter: Blend 3oz. cream cheese with chopped walnuts; sweeten to taste with little sugar.

Date Nut Filling: Sandwich together slices of Big Sister Date Roll with this delicious filling. Combine in saucepan $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped dates, $\frac{1}{2}$ cup sugar, 1 teaspoon grated lemon rind, dissolve $1\frac{1}{2}$ teaspoons cornflour in $1\frac{1}{2}$ teaspoons lemon juice and 2 tablespoons water. Cook over low flame until thickened, cool.

SWEDISH RAISIN RICE

Ricegrowers' Co-op. Mills Ltd.

Half cup raw Sunwhite Rice, $\frac{1}{2}$ pint milk, 2in. stick cinnamon or $\frac{1}{2}$ teaspoon powdered cinnamon, rind of 1 lemon, 4 apples, 4 tablespoons sugar, 1 glass sherry, 4oz. seeded raisins.

Place the Sunwhite Rice in a saucepan with enough water to cover it. Bring to the boil, boil about 2 minutes and then pour off the water. Add the milk, cinnamon, lemon rind, and thinly sliced apples. Cook all very slowly until apples and rice are tender, then add sugar, sherry, and chopped raisins. Cook for a few minutes longer, remove the lemon rind and stick of cinnamon, and serve either hot or cold with cream or milk.

CONTINENTAL COFFEE SLICE

Big Sister Foods Ltd.

One can Big Sister Ginger Roll or Pudding, 1 tablespoon each red and green maraschino cherries (halved), 1 tablespoon sweet sherry, $\frac{1}{2}$ cup canned or cooked apricot halves (mashed), grated rind $\frac{1}{2}$ lemon, 1 tablespoon honey, $\frac{1}{2}$ cup chopped raisins, cream for serving if desired.

Remove Ginger Roll from can and carefully scoop out centre, leaving about $\frac{1}{2}$ in. shell of roll. Crumble half the centre mixture into a basin, and add all remaining ingredients; mix well. Pack back into shell firmly. Roll in greaseproof paper and chill overnight. Serve cut into thin slices and topped with cream if desired. Serve with coffee.

CHOCOLATE ROLL DE LUXE

Big Sister Foods Ltd.

One can Big Sister Chocolate Roll or Pudding, 2oz. butter, 2oz. cream cheese, $\frac{1}{2}$ cup sifted icing-sugar, 1 dessertspoon rum, 1 dessertspoon coffee essence, 4oz. chocolate, $\frac{1}{2}$ pint cream, extra chocolate, chopped nuts.

Remove Chocolate Roll from can, cut into 4 slices lengthwise. Beat butter and cream cheese until smooth, gradually add icing-sugar, rum, and coffee essence. Melt chocolate over hot water, beat into butter mixture. Allow to cool and thicken, then sandwich roll together again with this mixture; chill. Just before serving, coat with whipped cream and sprinkle with grated chocolate and nuts. Serve cut into slices.

LEMON WAFER DESSERT

World Brands Pty. Ltd.

One packet Mellah Lemon Pie Filling, 3 tablespoons sugar, 2 eggs (separated), $\frac{1}{2}$ lb. cream wafer biscuits, whipped cream.

Grease a refrigerator tray or shallow tin about 7in. x 7in. x 1in. and line with biscuits. Prepare Lemon Pie Filling according to directions on packet and allow to cool slightly. Beat egg-whites until stiff, add sugar gradually and continue beating until sugar is dissolved. Fold the cooled lemon dessert through lightly and spread half over biscuits in tin. Cover with a second layer of wafer biscuits and spread remainder of lemon dessert over biscuits. Chill for half-hour, then spread with whipped cream, sprinkle with roughly crushed wafer biscuits. Chill. Cut into squares to serve.

PINEAPPLE FOAM

C.O.D. Cannery, Brisbane, Qld.

One large can Golden Circle Choice Pineapple Pieces, 2 tablespoons chopped walnuts, 1 pint milk coffee, 2 dessertspoons gelatine, 1 cup whipped cream or substitute, $\frac{1}{2}$ cup pineapple syrup.

Add walnuts to Golden Circle Choice Pineapple Pieces and stand aside. Heat pineapple syrup, add gelatine, stir until dissolved. Heat coffee, strain, stir in dissolved gelatine. Allow to cool, beat with a rotary beater or electric mixer until beginning to thicken. Add pineapple and walnuts, fold in whipped cream. Fill into a wetted mould and chill until set. Serve with sweet biscuits.

HAWAIIAN CREME

Kraft Foods

Custard: Two tablespoons custard powder, 2 tablespoons sugar, 1 pint milk, 4oz. package Philadelphia Cream Cheese (softened at room temperature), 1 teaspoon vanilla essence.

Topping: Half cup brown sugar (packed), $\frac{1}{2}$ cup slivered toasted almonds, orange sections, banana chunks dipped in lemon juice, thin slices fresh pineapple.

Make up custard according to directions on the packet, using the pint of milk and custard powder. While still cooking add Philadelphia Cream Cheese and sugar and stir until custard is smooth and creamy. Flavor with vanilla essence. Pour into a 9in. pie-plate and cover with foil or greaseproof paper. Chill well.

Sprinkle brown sugar on top of custard, decorate with almonds placed in a ring 1in. from the edge. Place under a hot grill until sugar melts, and glazes the top (1 or 2 minutes). Chill.

Serve creme on a large platter, with fruits arranged attractively round it. Guests can help themselves.

ORANGE WAFER GATEAU

Woolworths Limited

Four ounces butter or substitute, 1 cup sugar, grated rind 1 orange, 1 egg, $1\frac{1}{2}$ cups flour, 2 teaspoons baking-powder, 6 tablespoons cornflour, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup Pick-O-the-Crop Concentrated Orange Juice, 1 egg-white, extra 2oz. sugar, $\frac{1}{2}$ cup walnuts.

Cream butter or substitute with sugar and orange rind, mix in egg. Fold in sifted dry ingredients alternately with milk and Pick-O-the-Crop Concentrated Orange Juice. Spread $\frac{1}{2}$ in. thickness over base of inverted, greased 8in. sandwich-tins, taking mixture to within $\frac{1}{2}$ in. of edge. Bake in a moderate oven 10 to 15 minutes, cool. Make 5 or 6 of these wafers. Spread filling between layers. Decorate top with remaining filling, chopped nuts, and egg-white beaten to meringue consistency with extra sugar.

Filling: Blend 2oz. cornflour with $\frac{1}{2}$ cup water. Heat 1 cup Pick-O-the-Crop Concentrated Orange Juice and $\frac{1}{2}$ cup lemon juice, add $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup sugar. Add cornflour. Simmer 3 minutes, stirring constantly. Mix in $\frac{1}{2}$ oz. butter and 1 egg-yolk.



CHOCOLATE ROLL DE LUXE: One of the simplest of all desserts to prepare is one of the most delicious to eat. Big Sister Chocolate Roll cut in layers, and filled with rich cream.

CHOCOLATE RIPPLE WHIP

World Brands Pty. Ltd.

One packet Mellah Instant Chocolate Pudding, 1 cup chilled evaporated milk, 2 tablespoons sugar, 1 tablespoon hot water, 2 teaspoons gelatine, 2 tablespoons desiccated coconut or chopped nuts.

Dissolve gelatine in hot water and allow to cool slightly. Pour chilled evaporated milk into basin, add sugar and beat until thick. Add the dissolved gelatine gradually and continue beating until thick and fluffy. Pour two-thirds of this mixture into a dish for serving. Add contents of the packet of Mellah Instant Chocolate Pudding to the remainder of milk mixture and beat together until smooth. Add cream mixture in basin and fold through lightly, just about six to eight folds. Sprinkle with coconut or nuts and chill until firm. Serve with fruit, cream, or ice-cream.

PINEAPPLE CRUMBLE SLICE

C.O.D. Cannery, Brisbane, Qld.

Pastry: Six ounces flour, 3oz. margarine, 2oz. castor sugar, 1 egg-yolk, 1 teaspoon water, $\frac{1}{2}$ teaspoon baking-powder.

Cream together the margarine and sugar, add the egg-yolk and water. Knead in sifted flour and baking-powder. Turn on to a lightly floured board and roll out thinly. Fill into a greased tart-plate. Glaze and prick the base. Chill.

Filling: One can Golden Circle shredded Pineapple (well drained).

Topping: Three ounces flour, 4 teaspoons cinnamon, 14oz. sugar, 3oz. butter or substitute.

Drain Golden Circle Pineapple well and place in chilled uncooked pastry case. Make topping by sifting dry ingredients together and rubbing in butter. Press through a colander on to the pineapple. Cook in a moderately hot oven 30 to 40 minutes.

CAKES AND BISCUITS



ORANGE CANDLE CAKES are fun to make for children's parties. Make them with a *White Wings Orange Cake Mix*, top each with *Orange Butter Cream* and a pretty candle.

COCO-OAT LOAF

Clifford Love and Co. Limited

Quarter cup Uncle Toby's Oats, $\frac{1}{2}$ cup desiccated coconut, 3 cups plain flour, 2 teaspoons baking-powder, 1 cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{2}$ cups milk, 1 teaspoon vanilla, 1 tablespoon melted butter or substitute, $\frac{1}{2}$ cup extra coconut.

Sift together flour, baking-powder, and salt. Add sugar and stir in Uncle Toby's Oats and coconut. Fold in beaten egg and milk mixed with vanilla and melted butter. Pour into greased loaf-tin, sprinkle with extra coconut, bake in moderate oven 1 to $1\frac{1}{2}$ hours.

BREMEN CAKE

Woolworths Limited

Three ounces sugar, 3 eggs, 3oz. flour, 2oz. melted butter, 1 tablespoon rum or brandy, 1 tablespoon Pick-O-the-Crop Concentrated Orange Juice, 1 tablespoon milk.

Beat egg-yolks and sugar until creamy. Beat in Pick-O-the-Crop Concentrated Orange Juice, rum or brandy, and milk. Add sifted flour and melted butter. Fold in stiffly beaten egg-whites. Bake in a greased and floured tin for 40 minutes in a slow oven. Ice with rum or brandy icing.

COFFEE GINGER CAKE

World Brands Pty. Ltd.

Cake: Two cups self-raising flour, 3 eggs, 1 cup sugar, 4oz. Copha Shortening, 4 tablespoons milk, 1 tablespoon coffee essence, 4oz. crystallised ginger (washed, dried, and chopped), coffee-flavored Vienna Cream or butter cream, extra 1oz. crystallised ginger.

Place two-thirds sifted flour with eggs and sugar into basin. Melt Copha Shortening over gentle heat (it should be only lukewarm); add milk and coffee essence. Add to ingredients in basin. Beat on low-speed electric mixer or with wooden spoon for 4 minutes. Add remaining flour together with prepared ginger, mixing to combine. Place in 2 greased and floured 8in. sandwich-tins. Bake in a moderate oven 25 to 30 minutes. Sandwich with half Vienna Cream. Spread remaining cream on top. Decorate with extra ginger.

Vienna Cream: Two ounces Copha Shortening, 2oz. margarine, 1 tablespoon coffee essence, $\frac{1}{2}$ cups sifted icing-sugar.

Beat shortening, margarine, and coffee essence on medium speed on electric mixer or with wooden spoon 5 minutes. Gradually beat in icing-sugar until mixture is light, creamy.

FRUITY PINEAPPLE CAKE

Clifford Love and Co. Limited

Quarter cup Uncle Toby's Oats, $\frac{1}{2}$ lb. mixed dried fruit, 2oz. cherries, 2oz. shredded peel, $\frac{1}{2}$ cup drained and shredded pineapple, $\frac{1}{2}$ cup cooked pineapple syrup, 1 tablespoon sherry or lemon juice, 5oz. butter or substitute, 5oz. brown sugar, 1 teaspoon grated orange rind, 2 eggs, $\frac{1}{2}$ lb. plain flour, $\frac{1}{2}$ teaspoon each baking-powder, spice, and nutmeg.

Soak dried fruits, cherries, and peel overnight with pineapple syrup and sherry or lemon juice. Cream butter and sugar with orange rind. Add eggs one at a time, mix well. Fold in sifted dry ingredients alternately with soaked fruits, Uncle Toby's Oats, and pineapple. Turn into paper-lined 7in. cake-tin, bake in a slow oven 3 to $3\frac{1}{2}$ hours. Cool in tin.

LAMINGTONS

White Wings Pty. Ltd.

Make up a *White Wings Vanilla Snowcake* as directed on packet and pour into prepared 9 x 9 x 2in. lamington-tin. Bake about 30 minutes. Chill thoroughly before cutting into squares.

Lamington Icing: Two cups sifted icing-sugar, 3 dessertspoons cocoa, hot water.

Blend icing-sugar together with hot water and cocoa to a smooth cream. Coat squares of cake in this mixture and roll in coconut. Makes about 2 dozen.

ORANGE CANDLE CAKES

White Wings Pty. Ltd.

Make up a *White Wings Orange Cake Mix*, using only 6oz. water. Fill deep patty-tins $\frac{1}{2}$ full and bake for 15 minutes in moderately hot oven. When cold cover tops with *Orange Butter Cream* and top each with a candle. Use candies as candle-holders. These cakes are ideal for children's parties.

Orange Butter Cream: Cream 4oz. butter until soft and smooth and gradually add 10oz. sifted icing-sugar, grated rind $\frac{1}{2}$ orange, and 1 to 2 teaspoons orange juice. Beat until smooth and creamy, adding more orange juice if necessary.

SPICED GINGER CUPCAKES

White Wings Pty. Ltd.

Make up a *White Wings Honey Spice Cake Mix*, using only 6oz. water; add 2 teaspoons powdered ginger. Bake in patty-tins 12 to 15 minutes in moderately hot oven. When cool frost with creamy frosting and sprinkle with finely chopped ginger.

NESCAFE 7-MINUTE FROSTING

The Nestle Company (Australia) Limited

Two egg-whites, $\frac{1}{2}$ cups sugar, 1-3rd cup water, 2 teaspoons liquid glucose, 2 tablespoons Nescafe, pinch salt.

Combine all ingredients. Beat for 1 minute in top of double boiler. Place over hot water and beat constantly for 7 minutes until frosting thickens and holds its shape. Remove from heat; cool for 5 minutes before use.

COFFEE WALNUT BISCUITS

The Nestle Company (Australia) Limited

Four ounces butter, 4oz. sugar, 1 egg, 1 dessertspoon Nescafe, 2oz. Choc-Bits, 1 cup self-raising flour, $\frac{1}{2}$ cup plain flour, chopped walnuts or mixed nuts.

Cream butter and sugar. Add egg and beat well. Melt Choc-Bits over hot (not boiling) water. Measure Nescafe into Choc-Bits, and blend into creamed butter and sugar. Add sifted flours. Mix well. Roll mixture into 2 long rolls (approximately $1\frac{1}{2}$ in. in diameter). Roll in finely chopped nuts. Wrap in grease-proof paper; chill for 2 hours, then slice, approximately $\frac{1}{4}$ in. thick. Bake slices on a scone-tray in a moderate oven for 10 minutes. Makes approximately 7 dozen.

APPLE AND WALNUT CAKE

The Batlow Packing House Co-op. Ltd.

One 16oz. can Mountain Maid Pie Apple, 12oz. plain flour, pinch salt, 6oz. butter or substitute, 2 teaspoons cinnamon, 1 teaspoon grated lemon rind, 6oz. sugar, 10oz. chopped dates, 2oz. chopped walnuts, $\frac{1}{2}$ teaspoons bicarbonate of soda, 3 tablespoons milk.

Sift flour, salt, and cinnamon into basin and rub butter through lightly. Add grated lemon rind, sugar, chopped walnuts and dates. Add Mountain Maid Pie Apple and combine all thoroughly. Dissolve bicarbonate of soda in the milk and add to mixture last. Mix well, bake for 1 hour 5 minutes (approximately) in moderate oven. Small cakes can be made from this mixture (baking time approximately 20 minutes).

PINEAPPLE TREASURE CAKE

C.O.D. Cannery, Brisbane, Qld.

One small can Golden Circle Sliced Pineapple, 6 glace cherries, 6 blanched almonds, $\frac{1}{2}$ cups self-raising flour, $\frac{1}{2}$ cup plain flour, $\frac{1}{2}$ teaspoon salt, 1 packet mixed dried fruits, 4oz. butter, $\frac{1}{2}$ cup brown sugar, 3 eggs, $\frac{1}{2}$ cup pineapple syrup.

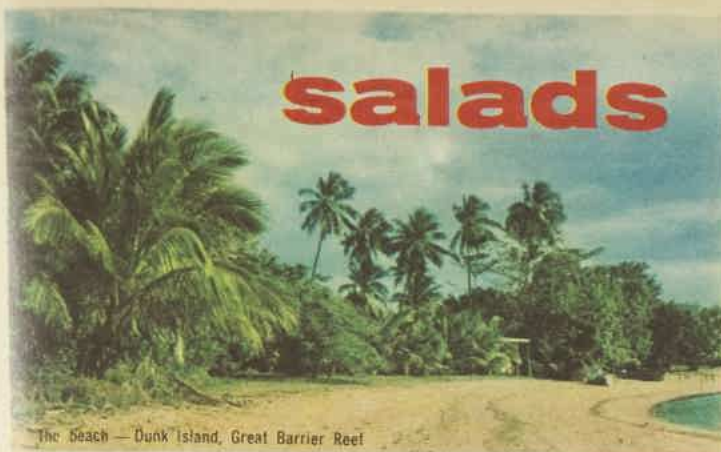
Drain Golden Circle Sliced Pineapple. Cut one slice into small pieces and add to mixed fruits. Cream butter and sugar; beat in the eggs one at a time. Add sifted flours and salt alternately with the pineapple syrup. Blend in the fruits. Pack evenly into large ring-cake tin. Arrange remaining pineapple slices round top of cake, pressing them lightly into the batter. Decorate with cherries and almonds. Bake in a slow oven about $1\frac{1}{2}$ hours. Cool in the tin on rack.

PASSIONFRUIT MADELEINES

White Wings Pty. Ltd.

Make up *White Wings Passionfruit Jelly* and allow to become thick but not set. Make up a passionfruit cake mix, using only 6oz. water. Bake in deep patty-tins for 15 minutes in a hot oven. When cold, trim off tops and turn upside down. Brush with thick jelly and roll in coconut. Place a cherry on top of each.

Continued on page 26



salads

The beach — Dunk Island, Great Barrier Reef



SALAD ROYAL — recipe in this book



sweets

The beach — Lindeman Island, Great Barrier Reef



PINEAPPLE MERINGUE PIE — recipe in this book



The beach — South Molle Island, Great Barrier Reef

or savouries



PINEAPPLE CHEESE BALLS — recipe in this book

are easy to flavour in family-pleasing ways . . with pineapple



... says
Ruby Borrowdale
Home Economist,
Golden Circle
Test Kitchen

It's so easy to add a temptingly tasty difference to everyday meals with Golden Circle's sun-sweet pineapple — the unique tropical fruit that's an equally versatile partner with sweet and savoury dishes.

versatile - rich in Vitamin C

The Australian Women's Weekly, May 1, 1963.

Golden Circle
 TROPICAL
pineapple

always keep cans handy in your pantry!

SLICED • CRUSHED • PIECES

Woolworths FOOD FAIR Famous Brand Recipes.



THE C.O.D. CANNERY,
 NORTHGATE, BRISBANE, Q.

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Continuing . . .

Cakes and Biscuits

MARVILLE FAIRY CAKES

Marville Margarine Co.

Three ounces Marville Margarine, $\frac{1}{2}$ cup castor sugar, vanilla essence, 2 eggs, $1\frac{1}{2}$ cups self-raising flour, $\frac{1}{2}$ cup cornflour, $\frac{1}{2}$ cup milk.

Marville Lemon Icing: One tablespoon Marville Margarine, 1 tablespoon milk, 8oz. icing-sugar (sifted), 1 tablespoon lemon juice, pink food coloring.

Cream Marville Margarine, sugar, and vanilla; add eggs separately, beating well after each addition. Add sifted flour and cornflour alternately with milk. Blend thoroughly. Spoon into small greased patty-tins. Bake in moderate oven 15 minutes; cool and ice. For variety add 1 tablespoon of currants to part of mixture—do not ice these.

Marville Lemon Icing: Heat Marville Margarine and milk until margarine melts (do not boil). Add to icing-sugar, stir in lemon juice, and blend to smooth consistency. Tint half icing pale pink.

CHEESE OATETTES

Clifford Love and Co. Limited

Eight ounces finely crushed Uncle Toby's Oats, 4oz. flour, 1 teaspoon baking-powder, 4oz. grated cheese, 1 teaspoon salt, 4oz. butter or substitute, 1 egg-yolk, tomato sauce to mix.

Sift flour, baking-powder, and salt. Rub in butter and add finely crushed Uncle Toby's Oats and cheese; mix well. Add beaten egg-yolk and sufficient tomato sauce to make into a stiff dough. Roll out thinly on a floured board and cut into finger lengths. Bake on greased trays in a moderate oven 10 to 15 minutes. Cool on trays and then store in airtight tins.

MARVILLE JUBILEE DIAMONDS

Marville Margarine Co.

Four ounces Marville Margarine, $\frac{1}{2}$ cup sugar, vanilla, 1 egg, $1\frac{1}{2}$ cups self-raising flour, pinch salt.

Topping: One cup grated apple, $\frac{1}{2}$ cup chopped nuts, $\frac{1}{2}$ cup chopped cherries, 1 tablespoon cocoa, juice of $\frac{1}{2}$ orange, 1 egg, $\frac{1}{2}$ cup icing-sugar.

Cream Marville Margarine and sugar, add few drops vanilla, add beaten egg gradually. Fold in sifted flour and salt, making a stiff mixture. Press evenly into slab-tin. Cover with topping. Bake in moderate oven 40 minutes. Leave in tin until half cold. Cut into diamonds.

Topping: Mix apples, nuts, cherries, cocoa, and orange juice; spread evenly over cake mixture. Beat egg well. Stir in sifted icing-sugar and pour over top.

MARVILLE ALMOND SQUARES

Marville Margarine Co.

Half pound Marville Margarine, $\frac{1}{2}$ lb. sugar, $\frac{1}{2}$ lb. plain flour, 4 egg-whites, grated rind 1 lemon, sugar, almonds.

Cream Marville Margarine and sugar, beat in sifted flour and lemon rind. Stir in stiffly beaten egg-whites. Place into greased 9in. square tin, sprinkle with chopped almonds and extra sugar. Bake in moderate oven 1 hour. Cut into squares; allow to cool in tin.

MARVILLE LEMON BLOSSOM SLICE

Marville Margarine Co.

Two ounces Marville Margarine, 4oz. self-raising flour, 2 teaspoons sugar, water, 2 tablespoons plum jam.

Filling: Four ounces Marville Margarine, 8oz. sugar, 8oz. ground rice, 2 eggs, 1 tablespoon lemon juice.

Marville Lemon Icing: Two ounces Marville Margarine, 4oz. icing-sugar, grated rind 1 lemon.

Rub Marville Margarine into sifted flour, mix in sugar, then water to blend to stiff dough. Roll out thinly to fit 12 x 9 x 1in. tin. Spread sparingly with jam; cover with filling. Bake in moderate oven 30 to 35 minutes. Cool thoroughly, spread with Marville Lemon Icing or pipe through small star tube to cover top completely. If possible, leave until next day. Serve in small slices.

Filling: Cream Marville Margarine and sugar, add eggs, then ground rice gradually, finally lemon juice, beat well.

Marville Lemon Icing: Cream Marville Margarine and sifted icing-sugar until white and fluffy. Add grated rind.



MARVILLE JUBILEE DIAMONDS: These little cakes with a topping of apple, cherries, and nuts are made with Marville Margarine. But cook plenty — the family will love them.

LOUISE CAKE

The Nestle Company (Australia) Limited

Base: Three ounces butter, 3oz. sugar, 2 egg-yolks, 7oz. self-raising flour, 4 tablespoons Sunshine Full Cream Powdered Milk, jam.

Topping: Two egg-whites, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ cups coconut.

Base: Cream butter and sugar; add egg-yolks and beat well. Add flour and Sunshine Full Cream Powdered Milk, then press mixture into a greased sponge-roll tin. Cover top with thin layer of jam.

Topping: Beat egg-whites until stiff and fold in coconut and sugar. Spread over jam layer and bake in a moderate oven for 30 minutes. Cut into squares when cold.

COFFEE NUT BARS

The Nestle Company (Australia) Limited

Two and quarter cups plain flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon baking-powder, 1 cup butter, 1 cup brown sugar, 1 teaspoon almond essence, 1 teaspoon Nescafe, $\frac{1}{2}$ cup chopped mixed nuts, 1 packet Nestle's Choc-Bits.

Sift together the flour, salt, and baking powder. Blend together butter, brown sugar, almond essence, Nescafe. Blend in gradually with all dry ingredients. Stir in nuts and Choc-Bits. Press mixture into a greased pan. Bake in a moderate oven for 25 to 30 minutes. Cut into bars while still warm. Makes approximately 3 dozen bars.

ALMOND RINGS

The Nestle Company (Australia) Limited

Three ounces butter, 3oz. sugar, 2 eggs, 1 tablespoon lemon juice, grated rind of 1 lemon, 8oz. plain flour, 3oz. Sunshine Full Cream Powdered Milk, $\frac{1}{2}$ teaspoon bicarbonate soda, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup chopped almonds.

Cream butter and sugar. Add one whole egg and yolk of another (retain spare egg-white). Add lemon juice and rind. Sift the dry ingredients together and mix in. Roll pastry to $\frac{1}{2}$ in. thickness. Cut into rings, using large and small circle biscuit-cutters. Lightly beat the retained egg-white and brush rings with this. Sprinkle with chopped almonds. Place on a greased biscuit-tray and bake in a moderate oven for 8 to 10 minutes. Makes approximately $2\frac{1}{2}$ dozen cookies.

ALMOND WHIRLS

World Brands Pty. Ltd.

Two egg-whites, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup flour, pinch salt, $\frac{1}{2}$ teaspoon almond essence, 1oz. blanched almonds (finely chopped), 1oz. Copha Shortening.

Beat egg-whites until stiff, add sugar gradually and continue beating until sugar is dissolved. Fold in sifted flour and salt. Add almond essence and almonds. Melt Copha Shortening gently (it should be only lukewarm). Add to egg-whites, folding in gently to combine all ingredients. Place teaspoons of mixture on to greased baking-trays. Bake in moderate oven until golden brown (15 to 20 minutes). Remove, curl round rolling-pin or handle of wooden spoon. Store in airtight tin.

MARVILLE PINEAPPLE CRUNCH CAKE

Marville Margarine Co.

Cake: Four ounces Marville Margarine, 6oz. castor-sugar, 8oz. self-raising flour, 2 eggs, $\frac{1}{2}$ cup milk, vanilla essence.

Marville Pineapple Cream: Two ounces Marville Margarine, 1 15oz. can crushed pineapple, 2 eggs (separated), 2 tablespoons cornflour, 2 tablespoons pineapple juice, $\frac{1}{2}$ cup icing-sugar.

Marville Lemon Frosting: Three ounces Marville Margarine, 3 cups sifted icing-sugar, rind of 1 lemon, 2 tablespoons strained lemon juice.

Soften Marville Margarine, do not melt. Sift sugar and flour into bowl, add remaining ingredients for cake. Beat until ingredients are blended thoroughly (3 minutes in electric mixer, more by hand). Divide batter into 3 8in. greased sandwich-tins and bake for 15 to 20 minutes in moderate oven; cool. Sandwich together with Pineapple Cream, cover with Lemon Frosting, decorate with Crushed Toffee.

Marville Pineapple Cream: Drain pineapple, beat egg-yolks, add cornflour, blend with pineapple juice. Place in saucepan and cook over low heat until mixture thickens; cool. Cream Marville Margarine and icing-sugar, add to pineapple cream. Fold in stiffly beaten egg-whites; chill.

Marville Lemon Frosting: Beat all ingredients until light and fluffy.

Crushed Toffee: Heat $\frac{1}{2}$ cup crystal-sugar in heavy saucepan until golden brown. Pour into greased tray, cool, and set. Crush.

FRUIT ROCK CAKES

White Wings Pty. Ltd.

Two cups White Wings Baking Mix, 2 dessertspoons sugar, 1 dessertspoon shortening, $\frac{1}{2}$ cup mixed fruit, 1 egg, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon vanilla.

Rub shortening into White Wings Baking Mix and sugar; add mixed fruit. Beat together egg, milk, and vanilla and add to dry ingredients. Mix to a fairly stiff consistency. Place spoonfuls on greased oven-slide, bake 15 minutes in moderately hot oven.

CHOCOLATE RUM BALLS

White Wings Pty. Ltd.

Make up a White Wings Chocolate Cake Mix and bake. Chill several hours. Crumble the cake into a bowl, add enough raspberry jam and rum or rum essence and mix together to make a firm but not sticky consistency. Roll into balls about as thick as a walnut. Chill 1 hour, then coat with melted chocolate and roll in chocolate sprinkles. Dry, place in paper cases.

Continued on page 28

New specialty prize-winning recipes



Luncheon Fruitcake CAKE MIX

Fruitcake just the way
your family likes it!

A favourite with the men-
folk, a real *whole-family*
cake—moist and rich with
sultanas, currants and
mixed peel! You'll find
nothing quite so good for
snacks, lunches, picnics.
Bake one soon!



Try these other White Wings
Specialty Cake Mixes

CINNAMON STREUSEL
COFFEECAKE MIX



CASSATA
FRUITCAKE MIX



Concluding . . .

Cakes and Biscuits

SIMNEL CAKE

The Nestle Company (Australia) Limited

Three-quarters cup Sunshine Full Cream Powdered Milk, pinch salt, 2 teaspoons cinnamon, 6oz. butter, 3 eggs, almond marzipan, 1 egg (beaten), 8oz. plain flour, 2 teaspoons nutmeg, 6oz. sugar, 1lb. dried mixed fruit, 2oz. chopped peel.

Sift together flour, salt, nutmeg, cinnamon, and Sunshine Full Cream Powdered Milk. Cream butter and sugar; add the 3 eggs one at a time, beating well. Stir in dry ingredients and mix well; add fruit and peel (add a little water if mixture becomes too stiff). Place half the mixture into a greased and floured 8in. cake-tin; cover with $\frac{1}{2}$ in. almond marzipan, then add remainder of mixture. Bake in a slow oven approximately 3 hours. When cold brush with beaten egg and cover with almond marzipan; brush again with beaten egg and brown under grill.

MARVILLE DANISH ORANGE RUM CAKE

Marville Margarine Co.

One cup Marville Margarine, 1 cup sugar, grated rind 2 oranges, grated rind 1 lemon, 2 eggs, $\frac{2}{3}$ cups sifted plain flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon bicarbonate of soda, 1 cup sour milk, 1 cup finely chopped walnuts.

Rum Sauce: Juice 2 large oranges, juice 1 lemon, 1 cup sugar, 2 tablespoons rum.

Cream Marville Margarine, add sugar gradually, beat until light. Add orange and lemon rind. Add eggs and beat until very light. Add flour and salt alternately with milk in which bicarbonate of soda has been dissolved. Fold in nuts. Pour into greased babat-in or 8in. round tin. Bake in moderate oven approximately 1 hour. When cooked leave in tin, slowly pour rum sauce evenly over cake. Cool and store 1 day before turning it out. Cake is moist and should be eaten with a fork.

Rum Sauce: Strain citrus juices, mix with sugar and rum. Bring to boil.

MARVILLE DATE CAKE

Marville Margarine Co.

Half cup Marville Margarine, $\frac{3}{4}$ cup brown sugar, 2 eggs, $\frac{1}{2}$ lb. pitted chopped dates, $\frac{1}{2}$ cups self-raising flour, $\frac{1}{2}$ teaspoon nutmeg, 1 teaspoon cinnamon, $\frac{1}{2}$ cup milk, 1 tablespoon rum.

Marville Rum Icing: One dessert-spoon Marville Margarine, $\frac{1}{2}$ lb. sifted icing-sugar, squeeze lemon juice, 1 tablespoon rum, milk.

Cream Marville Margarine and sugar, add eggs, beat well. Mix in dates. Fold in sifted dry ingredients alternately with milk combined with rum. Pour into greased 7in.-deep tin. Bake in moderate oven $1\frac{1}{2}$ hours. Cool, cover with Marville Rum Icing, rough up surface with fork.

Marville Rum Icing: Melt Marville Margarine, add icing-sugar, lemon juice, and rum. Beat well; add a little milk if required.

STREUSEL SQUARES

White Wings Pty. Ltd.

Make up White Wings Cinnamon Streusel Cake Mix portion. Spread in 11 x 7in. cake-tin. Sprinkle with all the topping mix and $\frac{1}{2}$ cup chopped nuts. Bake in moderate oven for 20 to 25 minutes. Cut into squares.

PINEAPPLE TEA CAKE

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Choice Pineapple Pieces, 2 tablespoons butter, 2 tablespoons honey, $\frac{1}{2}$ teaspoon cinnamon.

Tea Cake: Two cups self-raising flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ cup castor-sugar, 2oz. butter, 1 egg, 2-3rds cup milk, $\frac{1}{2}$ teaspoon vanilla.

Drain the syrup from Golden Circle Choice Pineapple Pieces, then add them to the creamed butter, honey, and cinnamon. Set this topping aside while preparing the Tea Cake.

Tea Cake: Grease and dust with flour an 8in. x 8in. x 2in. loaf-tin. Sift the flour, salt, and sugar into mixing-bowl. Melt the butter. Beat egg and then beat in the milk and vanilla. Make well in centre of dry ingredients and pour in egg mixture, add melted butter, and stir to blend evenly. Spread in prepared tin. Top with pineapple mixture and bake in a moderate oven about 30 minutes. Serve warm or cold, garnish with jam or jelly.

APPLE MUFFINS

Clifford Love and Co. Limited

Half cup Uncle Toby's Oats, $\frac{1}{4}$ cups plain flour, 3 teaspoons baking-powder, pinch bicarbonate of soda, $\frac{3}{4}$ cup milk, 1 tablespoon butter or substitute, 2 tablespoons brown sugar, 1 tablespoon honey, $\frac{1}{2}$ cup finely diced apple, 1 egg.

Soak Uncle Toby's Oats and soda in milk. Cream butter or substitute with sugar and honey. Stir in beaten egg, then Uncle Toby's Oats, soda, and milk. Fold in apple and sifted flour and baking-powder. Fill into greased muffin- or patty-tins, bake in a moderate oven 20 minutes. Serve hot with butter or honey.

MARVILLE FIESTA COOKIES

Marville Margarine Co.

Seven and a half ounces Marville Margarine, $\frac{3}{4}$ oz. icing-sugar, 1 egg-yolk, $\frac{1}{2}$ teaspoon vanilla, 10oz. self-raising flour, red and green food coloring.

Marville Lemon Cream: Two tablespoons Marville Margarine, 4 tablespoons sifted icing-sugar, 2 teaspoons milk, 1 teaspoon finely grated lemon rind.

Cream Marville Margarine, add sifted icing-sugar, beating well. Add egg-yolk, vanilla, and sifted flour; blend thoroughly. Divide mixture into 3 portions, add few drops of red coloring to one and green to another. Cookies can be pressed through biscuit-forcer or rolled into small balls and flattened with fork. Bake on slides in slow oven to light golden color. Leave on trays until cold, decorate gaily or join together with Lemon Cream.

Marville Lemon Cream: Cream Marville Margarine and icing-sugar until very creamy, add milk, cream again, beat in lemon rind.

MACAROONS

White Wings Pty. Ltd.

Make up White Wings Angel Food Cake Mix and at the last fold in 1 cup desiccated coconut very gently. Place paper cups on baking-sheet and fill them about $\frac{3}{4}$ full with the Angel-macaron mixture. Bake in moderate oven for 15 to 20 minutes or until lightly browned on top. Makes 3 dozen.



APPLE MUFFINS, with the deliciously blended flavors of apple and Uncle Toby's Oats, are sure to be a favorite. Serve them with a glass of milk when the children return from school.

CHOCOLATE-BANANA CAKE

White Wings Pty. Ltd.

One packet White Wings Chocolate Cake Mix, 1 cup mashed bananas, $\frac{1}{2}$ teaspoon baking-powder, 1 egg.

Chocolate-Banana Icing: Half cup mashed bananas, $\frac{1}{2}$ cup butter or substitute, $\frac{1}{2}$ cup cocoa, $\frac{2}{3}$ cups icing-sugar.

Add bananas, baking-powder, and egg to White Wings Chocolate Cake Mix; mix thoroughly. Pour into ungreased, lined 7in. layer-pans; bake in moderately hot oven for 25 minutes.

Chocolate-Banana Icing: Cream together butter and banana. Add gradually cocoa and icing-sugar. Cream until smooth. When cake is cool, frost top and sides and also use as a filling for layer cake.

Note: No liquid is required in Chocolate-Banana Cake and Banana Icing.

PARTY FRUIT GATEAU

White Wings Pty. Ltd.

Make up and bake a White Wings Mocha Marble Cake Mix in 8in. fluted ring-cake-tin in moderate oven for 35 to 40 minutes. When cool decorate as follows:

Coffee Glace Icing: Eight ounces pure icing-sugar, 2 teaspoons instant coffee, hot water.

Mix icing-sugar with coffee, add water a little at a time until icing finds its own level, then pour Coffee Glace Icing over cake. Place cake on plate and fill centre with well-drained fruit salad. Can be served as cake or sweet.

APPLE KUCHEN

White Wings Pty. Ltd.

Make up White Wings Cinnamon Streusel Cake Mix portion. Place in an 8in.-square cake-tin. Arrange $\frac{1}{4}$ cups sliced apples in rows on top of batter and then sprinkle on topping mix. Bake as instructed on packet.

ANGEL ROLL

White Wings Pty. Ltd.

Make up a White Wings Angel Food Cake Mix and spread evenly in a greased and lined 12 x 10in. swiss roll tin. Bake in a moderate oven 25 to 30 minutes or until top is light brown. While still hot, turn out on to a tea-towel or paper that has been dusted with icing-sugar. Remove paper and roll up. Unroll, fill with lemon butter, softened ice-cream, or chilled whipped cream; roll up again. Chill thoroughly. Cut with wet knife to serve.

MARVILLE TEA CAKE

Marville Margarine Co.

Three ounces Marville Margarine, 4 tablespoons sugar, 2 small eggs, $\frac{1}{4}$ cups plain flour, 2 teaspoons baking-powder, 2 tablespoons milk, $\frac{1}{2}$ cup lemon cheese.

Marville Lemon Cheese: One ounce Marville Margarine, $\frac{1}{2}$ cup sugar, 1 egg (beaten), rind and juice of 1 small lemon.

Topping: One tablespoon Marville Margarine (melted), 2 tablespoons plain flour, 2 tablespoons sugar, $\frac{1}{2}$ cup chopped walnuts or mixed nuts.

Cream Marville Margarine and sugar, add eggs separately, beating well. Add sifted flour and baking-powder alternately with milk; blend well. Place in greased 8-in. sandwich-tin. Spread with lemon cheese. Sprinkle topping evenly over surface. Bake in moderate oven 30 minutes. Serve warm or cold sliced and spread with Marville Margarine.

Marville Lemon Cheese: Melt Marville Margarine in top of double boiler. Add sugar, egg, rind and juice of lemon. Stir with wooden spoon over hot water. The mixture is thick and transparent when cooked. Cool before using.

Topping: Mix these ingredients thoroughly.

SNACKS AND SAVORIES

● In this section are a variety of quick and easy dishes to serve at any time of the day. They include some delicious drinks and confectionery.

SUNSHINE CHELSEA SCONES

The Nestle Company (Australia) Limited

Four tablespoons Sunshine Full Cream Powdered Milk, 1 tablespoon sugar, $\frac{1}{2}$ cup water, 2 cups self-raising flour, 2 tablespoons butter, $\frac{1}{2}$ teaspoon salt.

Filling: 1 tablespoon melted butter, 2 tablespoons brown sugar, 1 to 2 teaspoons cinnamon, 1 cup mixed fruit.

Sift Sunshine Full Cream Powdered Milk, flour, sugar, and salt into a basin. Rub in butter. Stir in water and turn on to floured board. Knead and roll into rectangle $\frac{1}{2}$ in. thick. Brush with melted butter and spread with brown sugar, cinnamon, and fruits. Roll, damp long edge with water, and close. Cut into 9 equal pieces. Brush sides with melted butter and arrange cut side up in a circle with one in centre, in buttered 8 in. tin. Glaze with milk and bake 10 to 15 minutes in a fairly hot oven. Serve hot or decorate with lemon icing.

MARVILLE PAN-FRIED SARATOGAS

Marville Margarine Co.

Four tablespoons Marville Margarine, 4 large potatoes cut in $\frac{1}{4}$ in. slices, 3 tablespoons each of finely chopped parsley, onion, and celery, salt, pepper.

Melt Marville Margarine in heavy pan, add potatoes; cover and cook over medium heat for 10 minutes. Remove cover, turn potatoes carefully and cook uncovered for 5 minutes more. Mix in vegetables and cook 5 minutes longer. Season to taste.

ONE-MINUTE RAREBIT

Kraft Foods

For a delicious Welsh Rarebit place Kraft De Luxe Welsh Rarebit Slices on hot buttered toast, grill 1 minute.

SAVORY SCONES

White Wings Pty. Ltd.

Two cups White Wings Baking Mix, $\frac{1}{2}$ cup milk or water, celery salt or cayenne pepper or curry powder.

To White Wings Baking Mix add water or milk. Stir briskly with knife, using just enough liquid to make a dough that is soft but not sticky. Season well with desired seasoning, cut into small rounds. Place on top of any type of savory casserole and bake, uncovered, 20 to 30 minutes.

These scones also can be cooked separately on an oven-slide if desired.

IRISH RABBIT

Kraft Foods

Four slices hot buttered toast, 4 medium white onions (sliced), 1 oz. butter, salt and pepper, 4 Kraft De Luxe Cheddar Cheese Slices, pinch mustard.

Melt butter in a frying-pan and slowly fry onions until tender and golden brown, stirring occasionally (approximately 20 minutes). Spread each slice of toast with onions, sprinkle with salt and pepper. Top each with Kraft Cheese Slice and sprinkle with a little mustard. Place under a medium grill to melt cheese. Serves 4.

SOUTHERN TOSS SALAD

The Batlow Packing House Co-op. Ltd.

One medium-sized (10oz.) can Mountain Maid Corn Niblets, $\frac{1}{2}$ lb. firm red tomatoes, 1 cup cold cooked peas, 1 avocado pear, juice of 1 lemon, red capsicums (tomato cases can be used instead, with scooped-out portion used in filling), shredded lettuce, celery curls, radish roses.

Put drained Mountain Maid Corn Niblets, chopped tomatoes, and peas into a basin. Cut the avocado pear in halves and remove seed and skin. Mash avocado pear well and add lemon juice; mix well. Add to corn mixture and toss. Serve in capsicum halves (with seeds removed). Stand on a bed of shredded lettuce and decorate with celery curls and radish roses.

SAUTEED CORN WITH SOUR CREAM SAUCE

The Batlow Packing House Co-op. Ltd.

Three cups Mountain Maid Corn Niblets, 4 tablespoons butter or substitute, $\frac{1}{2}$ cup chopped red pepper, 1 teaspoon chopped onion, 2 tablespoons flour, 1 cup sour cream, pinch each of salt, pepper, and paprika.

Saute Mountain Maid Corn Niblets in 2 tablespoons butter or substitute until heated through. Drain, set aside and keep hot. Melt remaining butter or substitute in saucepan, add peppers and onion and cook over low heat, stirring frequently until tender. Add flour and blend well. Add sour cream and cook over low heat until thickened, stirring constantly. Season with salt and pepper and paprika. Place corn on heated serving-dish, pour sauce over and serve piping-hot.



● Gina Macpherson, of Kraft Foods.

CHEESE SOUFFLE

Kraft Foods

Two ounces butter, 2 tablespoons flour, 1 cup milk, 6oz. Kraft Cheddar Cheese (shredded), $\frac{1}{2}$ teaspoon dry mustard, $\frac{1}{2}$ teaspoons salt, pinch cayenne pepper, 3 egg-yolks (well beaten), 3 egg-whites, $\frac{1}{2}$ teaspoon cream of tartar.

Melt butter in saucepan, stir in flour, and let cook for a few minutes. Gradually add milk, stirring constantly. Bring to boil. Add shredded Kraft Cheddar Cheese, mustard, salt, and cayenne pepper. Continue stirring until cheese melts. Allow to cool. Blend in well-beaten egg-yolks. Beat egg-whites to a stiff froth with cream of tartar and fold into cheese mixture. Pour into an ungreased soufflé-dish or casserole and bake in a slow oven for 50 to 60 minutes. Serves 4. Serve immediately.

RICE, CHEESE AND ONION PIE

Ricegrowers' Co-op. Mills Ltd.

One and a half cups cracker biscuit crumbs, 2 onions, 2 cups boiled Sunwhite Rice, 2 eggs, $\frac{1}{2}$ cups grated cheese, grilled bacon and tomato halves, $\frac{1}{2}$ cup melted butter, 2 tablespoons butter, 1 teaspoon curry powder, 1 cup milk, salt and pepper, parsley.

Stir the melted butter into the biscuit crumbs, then press them firmly on to the bottom and sides of deep pie-plate. Cook the peeled, sliced onions in the remaining butter until clear but not browned and spread into pie-case. Combine Sunwhite Rice, curry powder, beaten eggs, milk, cheese, and seasonings. Spoon into pie-case. Bake in a slow oven for 45 minutes or until knife inserted in the centre comes out clean. Serve cut in wedges, accompanied by grilled bacon, tomato halves, and parsley sprigs. Serves 4.

CORN OMELET

The Batlow Packing House Co-op. Ltd.

Half cup Mountain Maid Corn Niblets, 2oz. chopped ham, 1 teaspoon chopped parsley, salt and pinch of cayenne pepper, 2 eggs, 1 dessertspoon butter.

Separate whites from yolks of eggs. Add pinch salt to whites and whip until light and fluffy. Fold in beaten yolks, Mountain Maid Corn Niblets, ham, parsley, and cayenne. Place butter in omelet pan, melt; pour in mixture, cook over low heat until set (about 5 minutes). Brown under slow grill. Serve immediately on hot plate garnished with parsley sprigs.

POACHED EGGS IN CURRY SAUCE

Kraft Foods

One ounce butter, 1 small onion (coarsely grated), 1 dessertspoon curry powder, 1 dessertspoon flour, 1 cup tomato juice, $\frac{1}{2}$ cup water, 1 dessertspoon chutney, 1 dessertspoon desiccated coconut, 1 teaspoon salt, 4 poached eggs, 4 slices fried bread, 4 Kraft De Luxe Cheddar Cheese Slices.

Sauce: Melt butter in frying-pan and fry onion until golden brown. Add curry powder and flour. Fry for 3 minutes. Gradually stir in tomato juice and water. Add chutney, coconut, and salt. Cover, simmer for 30 minutes. For each serving, place egg on slice of fried bread. Cover with Kraft Cheese, slice and top with curry sauce. Serves 4.

SAVORY LOAF

World Brands Pty. Ltd.

One packet Continental Brand Mushroom Soup, 1 square loaf pumpernickel, 2 hard-boiled eggs, 1 small can anchovies (mashed), 1 cup chopped ham, $\frac{1}{2}$ cup grated cheese, 1 tablespoon capers, 1 tablespoon made mustard, salt and pepper, sliced tomatoes and 2 tablespoons chopped parsley for garnish.

Make up Continental Brand Mushroom Soup according to directions on packet, using only 2 cups water. Remove crust from top of loaf, scoop out most of inside. Chop eggs finely, add to mashed anchovies, ham, cheese, capers, and mustard. Add to mushroom soup. Mix well together, season to taste. Fill loaf with mixture. Cover with waxed paper; chill thoroughly. To serve, cut into thick slices, garnish with slices of tomato and parsley. Serves 6 to 8.

MOCHA MILK

The Nestle Company (Australia) Limited

One 12oz. can Ideal Evaporated Milk, 5 tablespoons Nestle's Chocolate Quik, 2 teaspoons Nescafe, soda-water.

Combine Chocolate Quik, Nescafe, and Ideal Milk. Pour into tall glasses 2-3rds full and top with soda-water. A dash of whipped cream sprinkled with Quik gives added party touch. Serves 4.

MAYONNAISE RICE SALAD

Ricegrowers' Co-op. Mills Ltd.

Three cups chilled, cooked Sunwhite Rice, $\frac{1}{2}$ cup chopped green and red pepper, $\frac{1}{2}$ cup celery, grated rind of 1 orange, $\frac{1}{2}$ teaspoon nutmeg, salt, pepper, $\frac{1}{2}$ cup cream, $\frac{1}{2}$ cup mayonnaise.

Mix together the cooked Sunwhite Rice, peppers, celery, orange rind, salt, pepper, and nutmeg. Keep chilled. Just before serving add the cream and mayonnaise. Mix thoroughly, but carefully. Serve on lettuce leaves.



● Ruby Borroudale, of Golden Circle Test Kitchen.

PINEAPPLE SANDWICH SNACK

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Sliced Pineapple, 3 slices of bread for each serving, slices of cheese, butter, slices of boiled ham, luncheon sausage, or cooked chicken, fruit chutney.

Drain syrup from Golden Circle Sliced Pineapple. Toast bread under grill on one side only. Butter untoasted sides lightly. Cover one slice for each serving with a slice of cheese, another with sliced ham or chicken, and the third spread with fruit chutney and top with a slice of pineapple; brush pineapple with melted butter. Brown all under a grill for a few minutes. Serve sandwiches open faced, garnished with tomato, olives, parsley, etc. Eat with knife and fork or fingers.

HAPPY MARRIAGE

The Nestle Company (Australia) Limited

One tablespoon Nescafe, 2 tablespoons Chocolate Quik, 4 cups hot milk, $\frac{1}{2}$ pint cream (whipped), 1 cup brandy, $\frac{1}{2}$ cups water.

Whisk Chocolate Quik with milk and add Nescafe and water mixed together. Add brandy to taste. Fold in the whipped cream just before serving.

BACON AND EGG TREAT

Big Sister Foods Ltd.

Sufficient quantity eggs and bacon for family, 1 can Big Sister Spicy Fruit Roll, 2oz. butter.

Cook bacon and eggs in usual way, keep warm. Add butter to pan in which bacon and eggs were cooked; slice Spicy Fruit Roll and saute on both sides 2 to 3 minutes. Serve at once with eggs and bacon.

Continued on page 31

Hot 'n' Delicious

Big Sister

ROLLS

No cooking. Served in minutes. It's so easy. Serve piping hot by simmering the Big Sister can in hot water, or serve cold as a slice.



Concluding . . .

Snacks and Savories

PUMPKIN SCONES

The Nestle Company (Australia) Limited.

One and a half cups cold, cooked pumpkin (sieved), 3 cups self-raising flour, 2oz. butter, 6 tablespoons Sunshine Full Cream Powdered Milk, 1 teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg, water to mix.

Rub butter into sifted flour, salt, and Sunshine Full Cream Powdered Milk. Add nutmeg and pumpkin; mix with enough water to make soft dough. Pat out on to a floured board. Cut into desired shapes. Bake 10 to 15 minutes in a hot oven.

CORN SUPREME

The Batlow Packing House Co-op. Ltd.

One 16oz. can Mountain Maid Corn Niblets, 1 dessertspoon butter, $\frac{1}{2}$ cup thinly sliced onion, $\frac{1}{2}$ cup thinly sliced green pepper, 2 tablespoons cornflour, 2oz. button mushrooms, 2 cups chicken broth (can be made with $\frac{1}{2}$ flavor content of packet soup), 1 cup chopped, skinned ripe tomato, salt, pinch cayenne pepper.

Melt butter in saucepan on moderate heat. Add onion, green pepper; cook about 2 minutes. Add chicken broth, mushrooms, seasoning. Bring to boil. Add blended cornflour. Cook, stir constantly for 2 minutes. Add Mountain Maid Corn Niblets, chopped tomato. Bring to boil; cover. Simmer on low heat 15 to 20 minutes.

OMELET GRANDMERE

Kraft Foods

Three eggs, 1 dessertspoon water, $\frac{1}{2}$ teaspoon salt, pinch cayenne pepper, 2 to 3 drops hot chilli sauce, 1 dessertspoon chopped parsley, 1 dessertspoon chopped chives, 1oz. butter, 1 rasher bacon (diced), 1 Kraft De Luxe Gruyere Cheese Slice (cut in half).

Beat eggs and water together slightly. Add salt, cayenne pepper, hot chilli sauce, chopped parsley, and chives. Heat half butter in frying-pan, add half bacon, and fry until crisp. Pour in half egg mixture; cook, stirring lightly with fork and pushing set egg into centre. Place half Kraft Cheese Slice along one side. Slip omelet to edge of pan; fold in half. Serve immediately. Make another omelet in the same way, using remaining mixture. Serves 2.

AMERICAN ORANGE FUDGE

Woolworths Limited

Half pint evaporated milk, 12oz. sugar, 1-3rd can Pick-O-the-Crop Concentrated Orange Juice, 2oz. chopped almonds.

Melt 4oz. sugar in a saucepan; when it has browned add Pick-O-the-Crop Orange Juice, stir well. Add slightly warmed evaporated milk, stir in remainder of sugar and cook slowly until the mixture comes away from the sides. Beat until the mixture sets; stir in nuts. Pour into greased tins. Mark into squares when cool.

DATE AND NUT SALAD

Kraft Foods

Four ounces Kraft Cheddar Cheese (diced), 1 cup chopped apple (unpeeled), 1 cup chopped celery, 1 cup stoned dates mashed with 1 tablespoon lemon juice, Kraft Mayonnaise, salt and pepper, a few chopped nuts, lettuce leaves.

Combine celery, apple, dates, diced Cheddar Cheese, and lemon juice. Moisten well with Kraft Mayonnaise and season to taste with salt and pepper. Chill thoroughly and serve on crisp lettuce leaves. Serve garnished with chopped nuts. Serves 4.

SANDWICH QUICKIES

Kraft Foods

Sunshine Susies: Toast slice of bread on both sides. Butter lightly. Cover with slice of drained pineapple. Top with Kraft De Luxe Cheddar Cheese Slice. Place under a heated grill until cheese begins to melt over the pineapple. Decorate with stuffed olives if liked and serve immediately.

De Luxe Grill: Toast a slice of bread on both sides. Butter lightly. Cover with slices of unpeeled apple. Top with a Kraft De Luxe Cheddar Cheese Slice. Grill for a few minutes. Serve immediately.

Club Sandwich: Take a slice of buttered brown bread. Cover with Kraft De Luxe Cheddar Cheese Slice. Take a slice of buttered white bread and spread with a salad filling such as chopped celery and apple mixed with Kraft Mayonnaise. Place this on top of the Kraft Cheese Slice and finally cover with a slice of buttered brown bread.

Cheese and beetroot go well together, so for another club sandwich we suggest you use chopped beetroot instead of the salad filling.

BAKED BEANS—TROPIC STYLE

C.O.D. Cannery, Brisbane, Qld.

One 15oz. can Golden Circle Choice Pineapple Pieces, 1 large can baked beans, pepper, mixed mustard, butter, toast.

Drain syrup from Golden Circle Choice Pineapple Pieces. Melt butter in saucepan, stir in pineapple pieces and baked beans. Season to taste with pepper and mustard. Serve hot on buttered toast as a savory snack.

BARBECUED RICE

Ricegrowers' Co-op Mills Ltd.

Two rashers bacon, 1 onion, 1 apple, 1 tablespoon lard, 2 tablespoons sultanas, 3 cups boiled Sunwhite Rice, salt, pepper, 4 shallots, 1 4oz. can tomato juice, 1 dessertspoon soy sauce.

Fry chopped bacon, onion, and apple in the melted lard until glazed but not brown. Add the sultanas and the cold, dry Sunwhite Rice, seasonings, shallots, tomato juice. Stir with a fork until thoroughly heated. Add soy sauce. Transfer to platter. Serves 4.

SPAGHETTI WITH ANCHOVY AND EGG SAUCE

Kraft Foods

One packet Kraft Spaghetti Dinner, 8oz. can tomato soup, 2oz. can anchovy fillets (well drained), 3 hard-boiled eggs, 1 tablespoon chopped parsley.

Make up spaghetti sauce as directed on packet, using tomato soup. Roll 5 anchovy fillets and set aside with 5 slices of egg for garnish. Chop remaining anchovies and eggs, add to sauce with chopped parsley during last 5 minutes of cooking time. Meanwhile cook spaghetti as directed on packet. Drain. Toss through grated parmesan cheese from envelope in packet. Place spaghetti on a large serving-plate and pour over sauce. Garnish with slices of egg, anchovy rolls. Serves 4 to 5.



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THE AUSTRALIAN WOMEN'S WEEKLY Presents **Teenagers'** WEEKLY

May 1, 1963

Parents say 'yes' too often

● Too many parents say "yes" to their teenage children because they find it easier than saying "no," according to American singer Connie Francis.

CONNIE, whose latest pin-up is at left, stars in the M.G.M. film "Follow The Boys," which will be released in Australia soon.

Most of the 7000 letters she receives each week from young people all over the world ask her advice, and their basic problems are the same, she says.

"The average family today is better off financially than ever before," Connie said, "and it is only natural for parents to want their children to have all the things they didn't have."

"It is also human nature for the children to take, and take, and take without giving anything in return."

"The result of this is a lack of responsibility on the part of many of today's young people."

"When a mother and father fail to demand respect, no magic formula is going to give it to them. And a child who doesn't respect his parents will take the same attitude toward teachers, the law, anyone in authority."

That icy feeling

Connie, who grew up in a home surrounded by love, if not luxury, and who respected her parents' word as law ("although I didn't always agree"), feels that a little fear in the hearts of children is a good thing.

"I don't mean fear of corporal punishment," she said, "but that little icy feeling engendered by parental displeasure — you know, the look, the frown, the cool reception."

"In our home we all worked for the extras we wanted, and all unreasonable requests were firmly refused."

"The word 'yes' is the easiest word in the English language for parents. It prevents scenes, does away with arguments, and seems to create family harmony."

"But this is *very* temporary. Too many 'yeses' build to the force of a hurricane and hit suddenly with destructive results."

"When I have children of my own I hope to earn their respect by giving them responsibilities which I will expect them to accept, and I will try to be a good example to them. I never want to be a 'do as I say, not as I do' type of parent."

Supplement to The Australian Women's Weekly
Not to be sold separately

LETTERS

The art of passing the buck

ONE of the most firmly established institutions in the business world seems to be that of "passing the buck."

How many individuals of our acquaintance, who, when charged with having made even a slight error in the course of their duties, will not try to pass at least part of the blame on to someone else?

Perhaps this foible of human nature can be condoned when we consider that it is just a manifestation of the urge for self-preservation; but how pleasant it is to hear the rarely quoted admission "It was all my fault."—*Pft,* Harris Park.

Modern manners

MY parents disapprove of the company I keep, saying the girls and boys are wild and undisciplined and their manner of dress outrageous.

They say that we care for no one but ourselves, and that the hairstyles, jeans, sweaters, desert-boots, old cars, and scooters, to say nothing of the "revolting" dances we have adopted, are stupid.

Most of the boys and girls I know are well-mannered and courteous to adults, and their dress-styles are merely a show of originality.

After all, looks are only skin-deep, personality goes right through!

How should a teenager dress and behave?—*"Senorita," Warwick Park, W.A.*

Current affairs

THERE should be more time given in Australian schools to discussion of current affairs. Not only would this benefit students directly but would stimulate interest in such subjects as History, Geography, and Economics.

In later life it would help people to make intelligent decisions when voting for the election of political representatives.—*"Pro-Current Affairs," Byron Bay, N.S.W.*

PUZZLE

A FARMER had his own zoo collection. When the inspector asked him how many birds and how many beasts he had, the farmer replied: "Well, I have 36 heads and 100 feet altogether."

The inspector then had to work out how many of each the farmer had. How many birds and how many beasts were there?

Answer, page 7.

There are no holds barred in this forum, and we pay £1/1/- for every letter used. Letters must bear the signature and address of the writer, and when choosing letters for publication we give preference to writers who do not use a pen-name. Send all correspondence to *Teenagers' Weekly*, Box 7052, G.P.O., Sydney.

Psychic force

MISS J. HARROD (T.W. 3/4/63) wondered if the feats she saw performed by some Hindus and Taoists were the result of a trick or a matter of faith.

I can recommend any of the books now available on psychical research, especially those of Professor J. B. Rhine, of Duke University, Nth. Carolina, U.S.A.

Readers have heard of the saying "mind over matter." Modern psychology is investigating such things as the ability some gamblers have to make the dice fall a certain way, the way that people under hypnosis can produce blisters at will, and such feats of endurance as walking on hot coals.

They think there is a force at work, which has been called psychoinesis, which some cultures know how to use. Whether faith is involved, nobody seems to know yet.

It may be simply a matter of self-suggestion or it may be that some divine power is involved. Perhaps readers would follow up this fascinating field of research themselves.—*Barbara Kay, Gordon Park, Brisbane.*

The kiss

"BEFORE I heard a doctor tell

The danger of a kiss,
I considered kissing you
The nearest thing to bliss.
But now I know biology,
I sit and sigh and moan,
Six million mad bacteria,
And I thought we were all alone."

—*M. Stojkovic, Springfield, Tas.*

Colonial home

I WONDER how many other teenagers live in old historic houses like ours. We live in a building which was originally a police station, and, as Willunga is the second oldest town in this State, I think we live in one of the oldest houses in South Australia.

At the back of a small courtyard are three dim cells with strong wooden doors with heavy chains and huge iron bolts. Sometimes I wish there were dungeons, too, which would make it much more exciting.

Leading off the courtyard is the courtroom, almost as big as a dance hall, where many prisoners were tried and sentenced in the early days.

My room, which was originally the judge's changing-room, where he donned his robes, leads off the courtroom. Here, the door was made higher to accommodate his head.

All the windows are high and rounded, the doors are all stout and heavy with strong iron locks which are sometimes hard to open.

Sometimes we wish we were living in a smart, modern, up-to-date home, yet somehow there is a grand atmosphere about our old colonial home.—*Betty Foster, Willunga, S.A.*

Ancient cures

WATCHING a TV commercial advertising "relief for coughs and colds," my grandparents began to describe the remedies of their childhood days.

For colds, a sheet of brown paper covered with hot tallow from a candle was slapped on the patient's chest and back and left there for several days.

If one had a cough, the cure was said to be in the wearing of an already once-worn sock (unwashed) around the neck.

Backaches and rheumatism were treated by an expert who charged threepence to iron out the pain with a flat iron and a towel.—*Lynne Herrington, Gladesville, N.S.W.*



"I had the nuttiest dream last night — we were driving down this road, see . . ."

Mixed up

I AM a 16-year-old high-school student and have always been prejudiced against colored people. Recently I was involved in an argument with a relative, and during the course of it she told me that there was some aboriginal blood in my ancestry.

My mind is now confused, for I don't know if this relative — who is extremely "liberal" in her views toward racial distinction — was merely being malicious or if this is really so.

If so, should this factor affect my feelings, which are very

strong on this subject, or are we free to our own opinions, regardless of circumstances and heredity?—*"Prejudiced," Toowoomba, Qld.*

Next week

• Two big picture stories will be in our next issue. One is all about Elvis Presley's next film, "It Happened at the World Fair." The other shows Australian singer Patsy Ann Noble buying the latest hats in London.

Coming-out parties

• "Old Fashioned" (T.W., 6/3/63) asked readers if they thought coming-out parties were a waste of time and money. Her friends considered them out of date, she said.

UNFORTUNATELY, coming-out parties are out-dated. Years ago they meant that the young girl was on the threshold of life, ready to take her place in society, with all the becoming social graces.

However, "being presented" is a lovely sight to see, and is an experience that a girl can treasure all her life.

If a girl's parents can stand the financial strain the tradition should be kept up.—*"S.C.," Newcastle, N.S.W.*

COMING-OUT parties are definitely OUT! They're a waste of money, and signify absolutely nothing in this modern world.

In olden days they were, perhaps, essential, for they marked the day when a girl became eligible for marriage, and gave boys the "come on" signal.

The accepted age for making your debut was about 16, but today most girls of

that age are still at school or have just started working, and have little or no money to spare for an elaborate dress, etc.

Moreover, the coming-out party is supposed to be the first dance a girl attends, and what 16-year-old girl of 1963 has never been to a dance before?—*"T.S.," Vic.*

IN the days of Jane Austen, debutante balls were arranged by mothers with a definite end in view.

In the large ballroom of her family's spacious home, the elegantly gowned debutante faced the fairytale world of Victorian society for the very first time.

Her eligibility as a marriage partner thus advertised, she found herself the centre of an admiring group of young swains, and her engagement usually followed soon afterwards.

Today, European high

society follows the custom just as lavishly, but in Australia, where social life is so different, the tradition has almost disappeared.

To a modern young Australian girl, who has been attending dances since the age of 13, "coming out" means little more than being presented to a prominent person in her first long ball gown. Often it is even far from her first ball.—*M. Helene, Bondi, N.S.W.*

COMING-OUT parties aren't a waste of time or money at all. Nowadays many girls can make their own dress for a reasonable cost, and the time that a girl puts in toward this event is well spent.

When a girl makes her debut it is a public declaration of her maturity. I am sure that most girls look back with happy thoughts to their debut, and I am looking forward to mine.—*"Debutante," Ararat, Vic.*

"Dunce" in class but star in film

From Brian Gibson, in London

● A 12-year-old London schoolboy who cheerfully admits coming close to the bottom of his class in every subject has made a spectacular debut as a film actor.

THE boy, Fergus McClelland, was chosen from 400 applicants to play the title role in "Sammy Going South."

And when the film was chosen for the 1963 Royal Film Performance, Fergus became one of the youngest actors to be presented to Royalty.

Just before the glittering premiere last month at the Odeon Theatre, Leicester Square, where Fergus was presented to the Queen Mother, he said:

"I'm hoping that I won't be too scared. I've been told how to address Royalty, and when the Queen Mother speaks to me I'll try to think of her as an old friend. That way we're sure to get on well."

That's the kind of honesty which endeared Fergus to director Alexander Mackendrick when he was auditioning more than 400 boys for the title role.

Sammy is an orphan who treks across Africa from Port Said to Durban in order to visit an aunt. "I wanted an unspoiled boy with no previous acting experience," said Mackendrick.

Natural ability

And that's exactly what he got. For, although Fergus is the son of Irish television actor Alan McClelland, the only acting he had ever done had been in school plays.

His natural ability, however, impressed everyone during the shooting of the film.

Adult stars of the film, a Michael Balcon production, are Hollywood veteran Edward G. Robinson, and English actor Harry Corbett, famous for his TV series "Stepout and Son."

"I didn't think I stood a chance of getting the part," said Fergus, "because there were so many boys at the auditions."

"I was prepared to be disappointed, but when they told me I'd got it I was really happy."

"I didn't know much about Sammy except that he was an orphan boy who had a lot of adventures on his trek through Africa."

"Working on location in Africa was fun because it was a country we had learned about in geography, and I had always wanted to go there."

"I didn't find acting all that hard. Mr. Mackendrick just told me how he wanted me to look and say my lines, and after a while I even forgot about the camera."

"We had some super fun during the three months we spent in Africa."

"Mr. Robinson was my best pal. We had two bush babies, and he used to kid me that they lived in his beard. When we lost one he asked me to look for it because he said it was hiding in his whiskers!"

"He is a very kind man and one day I hope to visit him in Hollywood. Gosh, wouldn't that be something?"

Teased at school

Fergus' acting in his first film is so good that Hollywood shouldn't be a too distant prospect. Already a brilliant future is being predicted for him, and Fergus couldn't be more delighted.

"I've always wanted to be two things — an actor and a scientist," he said. "Science is my favorite subject at school and if I took up acting I could probably continue with my science in my spare time."

"I sometimes watch my father on television, or hear him in radio plays. But we don't talk to each other about acting or criticise each other's performances. He will give me advice if I need it, though."

At school, Fergus says, his entry into the film world has been received with a lot of doubt.

"The teachers know all about it, of course," he said, "but some of the kids still don't believe that I went to Africa for three months to appear in the film."

"They often kid me about it, and we've had a few fights in the playground over it. Some of them started calling me Tarzan because I had my hair long for the picture."

"But I like school, even though I'm in the 'terrible 10' of my class."

Snake in hotel

Fergus' high spirits aren't confined to school. On his return from Africa he created havoc in a London hotel when he announced that he had lost his pet snake.

"I love snakes and it was only a grass snake," he said, "but you should have seen the uproar. Nobody liked it and I never found it."

At home, where he lives with his 15-year-old brother, Miles, and four-year-old sister, Marissa, Fergus pursues several hobbies.

He loves making model air-

craft, playing the guitar, and listening to pop records — with Cliff Richard and Tommy Steele his special favorites.

With the money earned from the film Fergus plans to buy a piece of land in County Donegal.

"My family comes from there, and it's beautiful country. I want to build a house on it and raise Irish wolfhounds."

"At the moment I think I've got enough money for the land and a couple of wolfhounds. If I do other films I will buy a little more land and more wolfhounds."

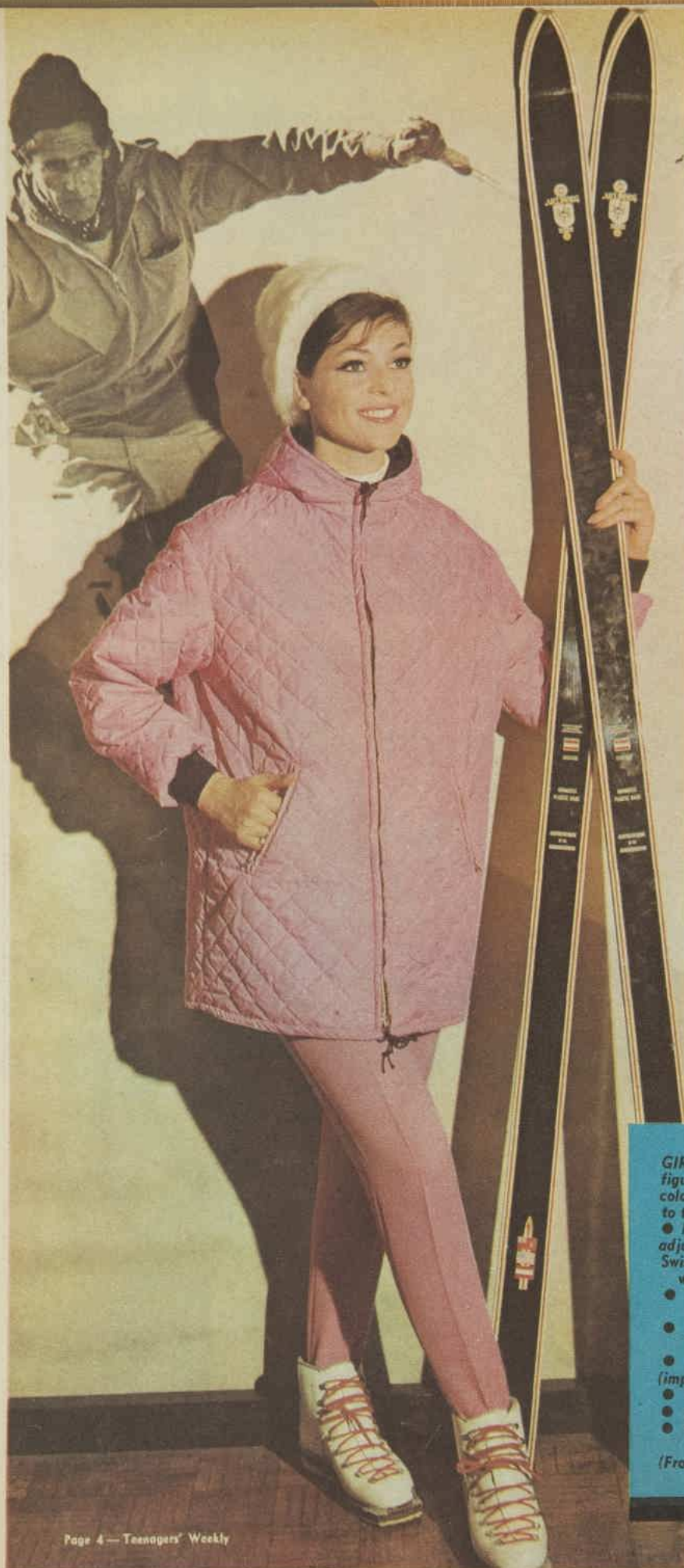


FERGUS McCLELLAND, 12-year-old star of "Sammy Going South," meets the Queen Mother (above) at the Royal Film Performance. With him are Nigerian actor Orlando Martins, in ceremonial robes, and (nearest camera) Edward G. Robinson. Fergus seems to be enjoying the Royal occasion, but, at left, it is clear that he still hates being kissed by girls — even when they are fellow film stars like Hayley Mills and Ewa Krzyzewska congratulating him on his success. Below: Fergus as Cocky Wainwright in a still from the film.



BASIC SKI

● Going skiing this winter? Then take a look at the latest fashion scene when deciding what clothes to wear. You'll know go for warmth and comfort in ski



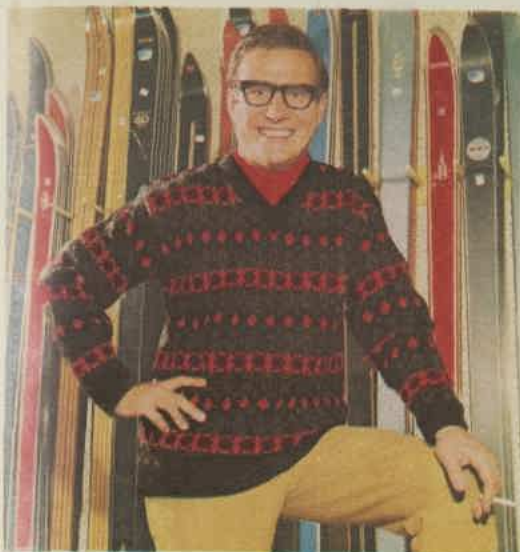
CASUALS for apres-ski:
Above—Felt skirt, £5/19/11;
jersey sweater, £5/19/11.
At right—Gilt-trimmed felt
skirt, £6/19/11; skivvy,
19/11; colored bootees, 21/-;
stretch tights, 21/- pair.
(From Curzons, Sydney.)



GIRLS who want to cut a pretty figure in the snow wear one or two colors that match or mix from head to toe, as shown at left. Details are:
● New long-line quilted parka with adjustable hood, Helanca cuffs, in Swiss fabric that reverses to black with color flashes. £11/19/6.
● Toning ski-pants that s-t-r-e-t-c-h, £15/5/-.
● Flowerpot hat of white Italian fur, £5/19/6.
● White leather corset ski-boots (imported from Austria), £13/19/6.
● White cotton schuss skivvy, 23/9.
● Cushion ski-socks, 29/6.
● Fur- or wool-lined leather mitts (not shown), from 21/6.
(From Kosciuszko Centre, Sydney.)

VI FASHIONS

at these dashing new arrivals on the ski-
take to the snow country. Girls and boys in
mic ski-togs. At night glamor takes over.



BULKY-KNITS for the boys: Above — Black, green, red Fair Isle pattern, £7/19/6. Below — Red heavy-ribbed, striped jumper, £10/2/6, with stretch ski-pants, £13/9/6. (All boys' fashions from Mick Simmons, Sydney.)



READY for a slow climb and a fast run down-hill, the happy snow enthusiast at right has

- Stretch ski-pants, £16/16/-.
- New-style long-line parka of waterproof quilted nylon with tuck-away legs of plain nylon, £17/19/6.
- Ski-skivvy with elasticised neck, cuffs, 21/-.
- Red-laced double ski-boots, £16/16/-.
- Black wool langlauf band, 9/6.
- New-style panoramic sun-goggles, 18/6.
- Black leather racer ski-gloves, £3/17/6.
- Grey greasy wool ski-socks, 13/6.
- Arlberg Tyrolia skis, £18/17/6.
- Romy stocks, £4/5/-.



Louise
Hunter

Here's

your answer

Maltese swain

"RECENTLY I have been going out with a 22-year-old migrant from Malta. My parents object to this relationship as they say I am only 15 and too young. The fact that my father has a prejudice against New Australians does not help. They demand that I break the relationship at once. As I love my parents dearly I do not want to go against them. Would you please advise me on the best arrangement for both our sakes, as heated arguments often arise between us over this matter."

"Worried," A.C.T.

You have answered your own problem by telling me that you love your parents and don't want to go against them. You must also respect their judgment in the matter of your friends for a time yet.

Why not just tell your friend that your parents feel you are too young just yet to go out with him? Or write him a letter? You expressed yourself well in your letter to me, so I'm sure you could write to him in a tactful manner which would not make him feel that his nationality was the cause of the ban.

Remember that it is the custom in Malta for girls to marry at a much younger age than they do in Australia, so his intentions are probably serious. And I'm sure you're not ready even to think about settling down yet, are you?

Teacher likes her

"FOR several months I was going steady with a student from teachers' college, although I am only doing the Leaving. Due to a shortage of teachers, he is teaching at our high school, and this has become most embarrassing for me. He is evidently still attracted to me, as he has asked me out, and often makes his feeling for me obvious (even at school). Do you think I should go out with him, as I am still very fond of him? However, I would not like to make our relationship known to other members of the school. Please advise me as I cannot decide what would be best for me."

"Distressed," W.A.

I think you should take the earliest opportunity to have a quiet chat with your young teacher friend and ask him not to single you out for any special attention, particularly at school.

Tell him you still like him very much, but feel it would be better for both of you to stick strictly to a student-teacher relationship while he is on your school staff.

The Leaving Certificate year is tough enough without this sort of complication—and it won't help his career if it becomes known that he is romancing with one of the students.

If he is really fond of you he will appreciate the wisdom of your decision. That gleam will probably still be in his eye when you blossom out of your school tunic.

Parking problem

"I HAVE been living in a small country town for about five months and have been out with most of the boys here. About three weeks ago I started seeing a 21-year-old boy whom I think a lot of. I am 15 and although there is a difference of six years both my parents like him. At night when we used to meet he told me he'd meet me in the back lane and from there we would go for a drive. I didn't like having to meet him where nobody would see, and my sister knew this and started dropping hints to him and he soon started pulling into the yard to pick me up. The other night my father told me I wasn't to see him again if he didn't take me out instead of just driving somewhere and parking. (Dad said if he thought enough of me he'd take me out.) I told the boy everything Dad said and he laughed and couldn't understand why we shouldn't go driving. Dad's other reason for not allowing me to go driving is that people will start talking and spreading false stories. My boy-friend said he'd take me out if that's what my father wanted, but I could tell by the way he said it that he didn't mean it. (Once before we had a date and he broke it.) As I like him very much (and he said he likes me) what should I do? I don't want to lose him. Another girl near my age has a 23-year-old boy-friend and she invites him over to

watch TV. Should I do the same with my boy-friend?"

"Mikki," N.S.W.

Dad is 100 per cent. right. If this boy had any real regard for you he would be happy to take you to dances, pictures, and other social events. He would be proud to be seen in your company.

Instead, he is deliberately seeking a hole-and-corner method of meeting you and exposing you to the risk of gossip.

You could try asking him over to watch TV and insisting on regular outings, but I doubt if you'll be very successful.

The difference in your ages wouldn't matter in the least if he were the right sort of boy. But this one obviously isn't.

You'd be wiser to forget him and join in the social life of the town with other boys and girls until you find a boy who enjoys taking you out in public.

To teach sewing

"I WAS wondering if you might be able to help me. I am 19 and would like to teach dressmaking in a school or technical college. Could you tell me what qualifications are needed for these jobs, or where I should write to inquire?"

V.J., N.S.W.

To qualify as a needlework teacher with the N.S.W. Department of Technical Education you must complete a four-year daytime course in all branches of needlework (drafting, fine sewing, home furnishings, etc.) at a technical college. You can take the first three years of this course at most colleges, but would need to attend Sydney Technical College for the final year. You must have at least your Intermediate Certificate first.

You can become a sewing teacher with the Education Department by taking the required course at a teachers' college after matriculation. A diploma from the Department of Technical Education is usually sufficient qualification to teach in State schools, too.

A word from Debbie



CALLING all letter-box watchers . . . When THE letter arrives from your favorite beau, don't be too hasty in replying to it, and check the following points so you'll be letter-perfect.

PERFUMED STATIONERY: You'll either catch him or kill him with this item, so it's best not to tempt fate. Keep it for letters to your girl-friends.

COLOR: Choose soft pastel-colored stationery or plain white or cream. "Way-out" designs, too-fancy monograms, or cupids will bewilder him.

Use black or dark blue writing-ink, not exotic shades.

Write clearly and legibly in your usual hand—don't try an outside script to impress him.

Smoking habit

"I AM hoping you will be able to give me some advice on smoking. I have a boy-friend who has a very bad habit of smoking. He says he doesn't enjoy it but just smokes through habit. We also think it is very bad for him and I want to know if there is anything I can do to help him stop it."

"Liz," N.S.W.

I'm afraid you can only help your boy-friend if he is willing to help himself. If he is, you can give him lots of encouragement and moral support.

You could consult a chemist about tablets which will cut down his desire to smoke. This method, combined with some willpower, is generally effective. But it, too, needs willpower.

There's another way which is sure-fire if he can stick to it. Tell him to light his first cigarette 10 minutes later every day.

Shy, tongue-tied

"I AM 15 and I know a lot of boys, but sometimes if a strange boy, or even a boy I know, comes up to me I get very embarrassed. All the girls I know can talk to boys very easily and this makes me feel worse. This even happens to me sometimes when I talk to grown-ups. Can you please tell me what to do?"

"Bashful," Vic.

If it will make you feel any better, you can rest assured that at least some of the girls you know share your feeling of embarrassment when talking to boys—and to grown-ups—even if they manage to hide it.

Shyness can be agonising, but it usually diminishes as you grow older and mix with more people.

Try to take an interest in the sort of things which interest the boys (sport, cars, and the like) and talk to them about these topics. Ask questions. You will find that when the other person is talking with enthusiasm you will forget your own shyness.

The same rule applies when you're talking to grown-ups. People of all ages love to talk about themselves and their hobbies.

Although pen-names and initials are always used, letters will not be answered unless real name and address of sender is given as a guarantee of good faith. Private answers to problems cannot be given.

Beauty in brief:

GOOD GROOMING

SOME girls have a flair for always looking fresh as a daisy and thoroughly well groomed. What's their secret?

One answer to that question is "habits of grooming."

Now, it's not always easy to put a finger on exactly what any girl does to achieve a groomed-to-the-last-hair look; so much depends on basic grooming needs. But it's fair to say that when you're young, grooming is mostly a simple affair of many small attentions, none of them difficult to do.

The first step toward a workable grooming plan is to decide what you have to do over and above basic cleanliness. Is your skin as nice as you'd like it to be? Does your hair need special attention? How's your figure and your diet? Have you lots of energy?

There'll never be a better time to get rid of those rose-colored glasses and look at yourself objectively.

Once you are aware of your needs and how to cope with them, the next step is to attend to the essentials regularly and automatically each and every day if the results are to be worth while.



In other words, your personal grooming pays off in direct proportion to the effort you put into its performance.

—Carolyn Earle

LISTEN HERE with Ainslie Baker

The Quiet? Three are not so quiet

● It's no typographical error that there's a question mark after the Quiet in the name of the Melbourne-based Country and Western instrumental group, The Quiet? Three.

IT'S just the boys' sense of humor to bill themselves like this and then play in a way that's the very opposite of subdued.

Together, the three form a little United Nations all on their own. There's Australian "Rowdy" Rusty Rook (lead guitar), Maltese "Little" Joe Attard (drums), and from Gibraltar and of Spanish descent — "Big" Mike Steele (rhythm guitar and drums).

They've been touring Victoria together since the end of 1961, and their first record, a Crest EP entitled "The Quiet? Three," was recently released. It features the group's own arrangements of "Pretty Red Wing," "You're The Reason,"

"Little Bitty Tear," and "Call Of The Faraway Hills."

Before forming the group Rusty had travelled about Australia working as a fruit-picker, rough-rider, farm laborer, sharp-shooter, and a couple of dozen other jobs.

Mike, a fellow wanderer, had seen most of the world as a merchant seaman before settling in Melbourne.

One side of the group's next record, which should be out by June, will most likely be a number written by Rusty, "Chabusco," a Cherokee Indian word meaning tornado.

"Man, it really moves," Rusty says.

Local talent: First single for Dig Richards since his best-selling "Raincoat In

The River" is "The Love Express," "The Whole Wide World" (Festival).

A perky girl chorus, train sounds, and the come-hither note in Dig's voice make "Express" a train not to be missed, and there's plenty of intimate appeal in the other song — which Dig wrote himself.

Pops: As a change from the forced and gimmicky, it's a welcome relief sometimes to hear a set of good songs sung simply and sincerely.

This is the approach used by Country-pop singer Jim Reeves to such numbers as "Memories Are Made of This," "Just Out of Reach," "I Never Pass There Anymore," on his R.C.A. LP, "Gentleman Jim."

WANT to know about an absolutely marvellous single? It's Jackie Wilson's "Baby Workout," wild and full of rhythm, and "I'm Going Crazy," a high-voltage dramatic ballad in which Jackie sounds a bit like Ray Charles.

WHEN it comes to singing those lilting Italian songs, put your money on new R.C.A. find Sergio Franchi, their "Our Man From Italy" in the new LP series.

Singing in both Italian and English, Sergio mixes current Italian popular songs with a couple of old favorites such as "Santa Lucia." The result should please anybody with a spark of romance in their make-up.

I WONDER if it's possible for anyone to own ALL the Buddy Holly discs? The latest of the long series of EPs released by Festival (this makes the ninth) is "Love Me." Apart from the title, the numbers are "You Are My One Desire," "Rock Around With Ollie Vee" (a fairly early one, I think), and "Ting-a-Ling."

A DOODLING type of cool mood jazz is the trademark of Afro-Cuban-style pianist Eddie Cano. "The Best of Eddie Cano" (R.C.A. LP) ranges widely in material from Cole Porter tunes of the 'thirties, through original Cano compositions, to "My Fair Lady," and they all come out with a rather fascinating difference.

Cano, by the way, is reputed to be the current rage among American theatre and film people.

OUTSTANDINGLY original arrangements, plus the peculiarly haunting quality of



COMEDY-INCLINED Country and Western group The Quiet? Three. From left: "Big" Mike Steele, "Little" Joe Attard, and "Rowdy" Rusty Rook.

all the work of Herb Alpert and the Tijuana Brass, make "The Lonely Bull" (Festival) an EP of exceptional attractiveness. The other three tunes are "El Lobo" (The Wolf), "Crawfish," and "Mexico."

ANOTHER EP of standout value is "Takes Two to Tango" (Ampar), with Ray Charles and negro singer Betty Carter just about setting fire to the long title track. Others are "People Will Say We're in Love" (it has sure never sounded like this before) and "Every Time We Say Goodbye." Scrumptious.

Movie music: Some people call Andy Williams the singer's singer, and this is a pretty high compliment. "Moon River and Other Great Movie Themes" (C.B.S. LP) gives him the opportunity of bringing together on the one disc such enchanting themes as "It Might As Well Be Spring," "Maria," "Never On Sunday."

NOT all the tracks of "Jazz Goes To The Movies" (Impulse LP) are jazzy. Some are given more of a fancy orchestral treatment by the musicians under Manny Albam's direction, and this makes a welcome change.

Among the more recent

themes there's "El Cid," "Guns Of Navarone," "La Dolce Vita."

Puzzle answer

● Here is the answer to our puzzle on page 2.

Since there are 36 heads (36 creatures) in all, if all had been birds they would have 72 feet; if all were beasts, they would have 144 feet.

It is clear, therefore, that he had some of each and, assuming there was an equal number of each, he would have 18 birds with 36 feet and 18 beasts with 72 feet, making a total of 36 heads with 108 feet.

But 108 feet is eight too many.

Each bird (with two feet) added means one less beast (with four feet), and, therefore, the total of feet will be reduced by two. To reduce the number of feet by eight we will have to add four birds and take away four beasts.

The answer, therefore, is that the farmer had 22 birds (44 feet) and 14 beasts (with 56 feet), giving a total of 36 heads with 100 feet.

(From "Mathematical Fun, Games and Puzzles," by Jack Frohlichstein. Published by Dover Publications, Inc., New York, and reprinted through permission of the publisher.)

GUYS AND DOLLARS!

● I'm interested by the switch soon in Australia to decimal currency.

PERSONALLY, I think that people working in units of ten will be at sixes and sevens.

Anyway, if going broke in pounds, shillings, and pence was good enough for my grandfather it's good enough for me.

But, seriously, a change to decimal currency will make a lot of changes to girls and their get-togethers with boys.

Here's how the little things will be cent to try us . . .

For instance, what will women call their hair?

They can't very well still refer to it as their crown-ing glory.

But I suppose the fashionable male hairdressers will still have unpronounceable f(l)orin names!

Then, of course, girls named Penelope will no longer be able to shorten their names to Penny.

They will have to call themselves "One Unit" or "1.2d."

I must say that a boy trying to get away from a marriage-minded miss will have a good way out of the mess.

When her father asks him if he can keep the girl in the moneyed manner to which she's accustomed, the boy—with the abandoned pounds, shillings, and pence in mind—can truthfully say no.

Naturally, my snaf (remember?—they're the opposite to fans) will welcome the coming of decimal currency.

There'll be no Bobs left!

FOOTNOTE: I see that Sydney triplets, discussing how they used to confuse teachers, said they were "real cards." Three of a kind and a full house, I suppose.

—Robin Adair

WORTH HEARING

MOZART AND BRUCH: Violin concertos

A NEW release from R.C.A. presents one of the greatest living violinists, Jascha Heifetz, in two very different violin concertos: one by Mozart and one by Max Bruch. He collaborates with the New Symphony Orchestra of London, conducted by Sir Malcolm Sargent.

The Mozart Concerto in D, No. 4, was written in 1775, when Mozart was 19—by which time, of course, this astonishing genius was a mature and accomplished composer. It is a beautifully elegant and gracious work which one can enjoy again and again; but violin concertos at that time were not used for profound or passionate statements.

The ever-popular Bruch Concerto in G Minor belongs to a different world—a romantic world full of fervent and personal self-expression. Bruch lived a long and active life (from 1838 to 1920) and wrote many works in many forms. But for the average listener he remains a one-work composer, and that work is the G minor violin concerto.

— Martin Long

TOP TEENS IN SPORT

This is the first of a new series of articles in which Cynthia Robinson tells how Australia's young sporting champions have reached the top.

Gold medal girl was once victim of polio

● Just how tall is a dream? In the case of Robyn Woodhouse, a pretty, bright-eyed teenager from Wollongong, N.S.W., it's at least 6ft., but preferably about 6ft. 3½in.

IT'S true that most teenage girls have dreams exactly that tall, but while theirs are of handsome boys named John, Rick, or Barry, Robyn's are of high jumps named world records.

For Robyn has two immediate ambitions in life—to become only the second woman in the world to crack the six-foot barrier and then to become "top of the crop."

And the shapely, long-legged Robyn is, at 19, remarkably well on her way to achieving her ambitions.

Her soaring 5ft. 10in. jump which gave her a gold medal, a British Commonwealth Games record, and easy victory in Perth last November established her as a world great.

Only Russian Taisia Chenchick and Rumanian Yolanda Balas have jumped higher, and only Yolanda has broken that six-foot barrier with a world-record jump of 6ft. 3in.

All of which adds up to a mighty good effort for Robyn—a former polio victim who, on the advice of her doctor, started jumping eight years ago in an effort to strengthen her muscles.

This was how she came to make her first leap into the air at Mt. Keira Public School when she was 11.

And, as the sporting experts say, she was a "natural." That year she won the Illawarra primary schools title with a jump of 3ft. 6in., and from then on she was never beaten in school, district, or combined schools contests.

In March, 1960, she broke the Australian junior high-jump record at 5ft. 7in., but was overlooked when selectors chose the team for Rome.

After her Perth effort, experts are convinced she will break the 6ft. barrier before the Tokyo Games next year.

Robyn, who describes herself as "just a country girl at heart," works as an examiner in a Wollongong foundation-garment factory. Her main hobby is color photography.

"There's not much time for anything else but work and sleep and jumping, jumping these days, but I couldn't be happier," she said on her recent return from Tokyo, where she was a popular winner in the Japanese Championships.

NEXT WEEK: Tony Roche



ROBYN WOODHOUSE, who won a gold medal at the Commonwealth Games last year with a high jump of 5ft. 10in., is now aiming to pass the 6ft. barrier.



PREMIERE

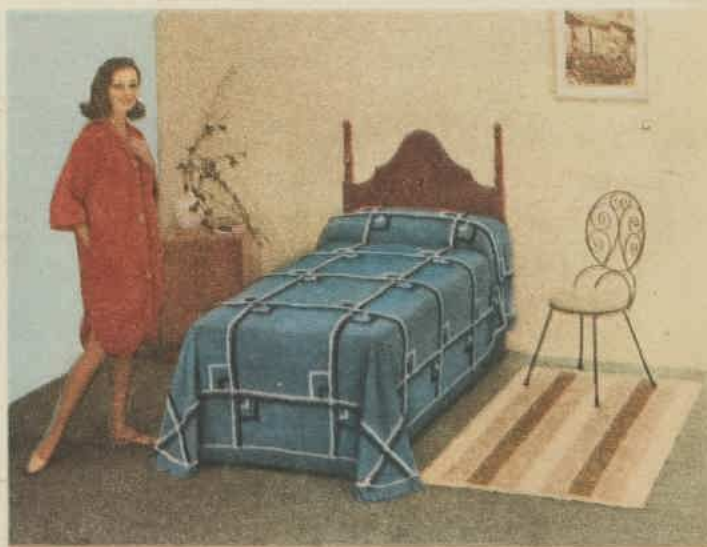


Bedspread: "ROSEMONT." Tailored, drip-dry teteron, in Pink (illustrated), Lilac and Lemon. Single bed, £19/17/6; double bed, £24/10/-. Comforter-Quilt (to match bedspread). Single Bed, £8/16/6; double bed, £10/15/-. Housegown: "DIANA." Full-length quilted gown, in six glorious colours. Sizes: 32" to 38". £11/19/6. Curtains: Matching, pinch pleated, 7" drop, £7/17/- pr. Rug: "CONTRAST." Nylon and crimped rayon, contrasting stripes, in Pink, Lilac, Primrose, Red, Blue, Tan, Aqua and White, with contrasting colour to tone. Sizes: 27" x 54", 88/6, and 5' x 3' oblong, £6/12/6.

lovely, lovely hollywood



Bedspread: "KINGSTON." Delicate embroidered flowers on coloured teteron, backgrounds of Pink, Lilac, Champagne and Pastel Blue, also White grounds with Pink, Lilac, Blue and Gold or White flowers. Single bed, £19/19/6; double bed, £23/19/6. Comforter-Quilt (to match bedspread). Single bed, £8/19/6; double bed, £9/19/6. Housegown: "BERNICE." Chinese-styled, quilted brunch coat in six glorious colours. Sizes: 32" to 38". Price: £6/6/-. Curtains: Matching embroidered curtains, 6' 6" drop, pinch pleated. Price: £5/19/6 pr. Rug: "PUSSY FOOT," in six decorator shades, from 75/-.

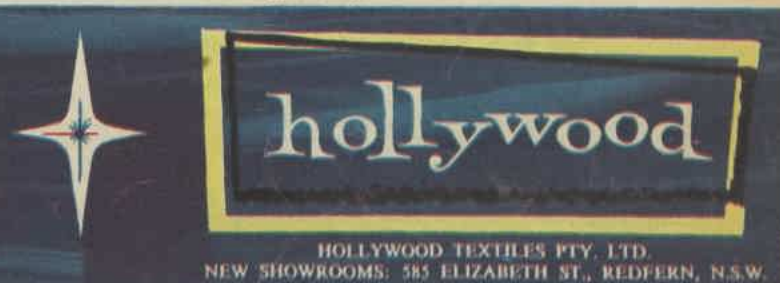


Bedspread: "TOTEM" (Style No. 6037). Contemporary style, in Blue (illustrated), Sherbet, Jamaican Tan, Tangerine, New Olive, Beige, Daffodil and Grey. Single bed, £5/19/6; double bed, £6/19/6. Housegown: "CAFTAN" (Style No. 078). High-fashion shortie in Mango, Azalea, Ming Blue, Sherbet, Blue Heaven, White. New shades: Cyclamen, Flame, Primrose. Sizes: 32" to 38". Price: 89/11. Rug: "FLORIDA" (Style No. R/0026). Fringed cotton rug, contrasting stripes in Bitter Green, Burnt Orange, Coin Gold, Thrush Brown, predominate with Beige and Off-White contrast. Size: 3' x 2' oblong, 55/6, and 5' x 3' oblong, £6/17/6.



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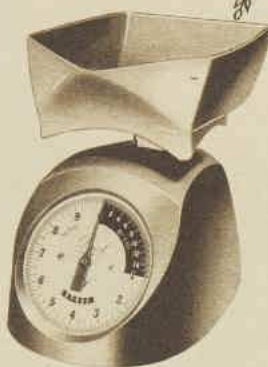


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Could fear and
loneliness teach
him to be a man?
An appealing story

A TIME TO BE BORN

By SUSAN
LANDFAIR



While Betsy bellowed gratefully Rod spread dry straw on the floor for her calf.

ROD PALLENI kicked through the dirt and stones of the country road trying to ease his irritated conscience. With deep regret he remembered his mother's sharp lecture and was ashamed at the cause. He should have done that chore before school and at the same time, boylike, he excused himself—he had attended to it immediately after school.

Nevertheless, his mother was upset and it worried and frightened him immensely, because she became upset too often, sometimes over the most trivial things, and it didn't do her any good.

Understandable, since her baby was expected some time the next week or the week after and the space of nearly fifteen years between births can be a very fearsome obstacle to a middle-aged woman whose husband was working miles away and who had only a boy for company.

And she wasn't the only one who was daunted by the situation. Rod was scared stiff, terrorised beyond reason, for what would he do if he was alone with his mother and the baby came? It haunted his dreams, the fear interfered with his school work, and it made him more clumsy than ever doing his afternoon work for Mr. Skowns.

Behind him he knew his mother watched him from the kitchen door of their old weatherboard cottage; and he knew, too, she felt the hopeless and helpless discouragement he felt as they tried to fix things temporarily about the broken-down farm. The place needed much more than an inexperienced ex-city boy and his mother could give it. It needed money. It needed a man. It needed his father.

Brad Palleni had argued that six more months wouldn't make the recently purchased property any worse than it was, that Rod could attend to the necessary outdoor chores before and after school and still work for Mr. Skowns; that he was old enough to keep his mother company at night.

In six months, he patiently explained to them exuberantly, trying to inject them with his enthusiasm, he'd be back from working at the timber mill a hundred miles up the line with enough money in his pockets to get the place going. There had been only feeble protests from Mary Palleni. She couldn't stop the tall, big, blond Brad if she'd wanted. Besides, she saw sound reasoning in her husband's plans. He went.

Rod sighed. He turned in his tracks, but the house was out of sight. He loved his mother (he worshipped his father), but he couldn't please her. He did all he could for her with his limited knowledge, but to her it did not compensate for his lack of ability to say the right thing at the right time or the intuition to do things before he was asked. His mother made much of these attributes and he did not possess them. It hurt and bewildered him. He thought about them a lot.

A boy does a lot of thinking and wondering about things at fourteen. Things like—what is he doing here, in this part of the world, with these parents? Why wasn't he born an Eskimo, or an Indian prince, or a native in Central Africa? Why? And why wasn't he tall and big and blond like his father and not small and dark and gentle like his mother? And why didn't he have brothers and sisters?

And a boy wanted things. Why didn't he have them or the chance to have them in the future like some city boys? Important things like cars and money and an aero-

plane or helicopter. And a few good suits instead of jeans and sweat shirts. And suede shoes. Yes, a pair of suede shoes... Stan at school was always bragging about his charcoal-grey suede shoes.

Of course he soon learnt that it doesn't do to say these things aloud. Adults stagger back in horror, as if lightning had struck them, if you say these things aloud. "And where," they cry aghast, as if you expected them to lay these things at your feet at once, as if they kept them in their pockets... "do you think the money is coming from? Kids these days think money grows on trees. Why, when we were kids..."

They didn't seem to understand you are only speaking thoughts aloud, experimenting with ideas on pleasure and possessions, and you don't want these things now so much as looking forward to them in the future. Except, perhaps, the suede shoes. It would be nice to have a pair of suede shoes, even to wear with jeans...

God had used a stipple brush and white paint to dab the deep, cold-blue winter sky with swirls of cloud like thumbprints. The day was cold, patches of sun came through the trees with little warmth, and in the shade the dampness steeped through your boots and froze your foot bones.

In the bush the wattle and gums stood cold and stiff. There were no sounds or signs of birds, no scuffle in the grass of rabbits or wallaby or possum or bandicoot, and there was a winter smell of darkness, pungent from rotted gum and tea-tree. All around the hushed bushland stood waiting as before a storm.

Then suddenly the trees shook their leafy heads in shivering annoyance at the approaching change in the weather, the white clouds puffed like thistledown and were gone. This part of the country was subject to the sudden showers coming down from the mountains. In the distant south the clouds were banking their grey fleeces with vengeance. The weather had been fine too long for winter, said the clouds, and gathered themselves closer to the earth, threateningly.

Rod walked quickly, his legs striding along in a good imitation of the man that was his father. He decided that as soon as his father came home he'd be off himself—he'd leave home. There would be nothing to keep him. His mother would have her new baby and his father for company. She wouldn't miss him, he thought.

He'd walk or hitch-hike to the Green Valley canning factory about 45 miles up the line and he'd get a job. He'd easily pass for sixteen, and he could live there in the men's hut. He'd work hard, and surely no other boss could be as hard and suspicious and critical as Mr. Skowns.

Rod hated Mr. Skowns. He was ugly, big with fat, his eyes greedy-green and cold, and his lips spoke only sarcastic words and ruthless criticisms. Having Mr. Skowns around when he was working was all that was needed to make Rod over-clumsy and careless. He'd try his best, but it wasn't enough to please the man. Rod hated Mr. Skowns.

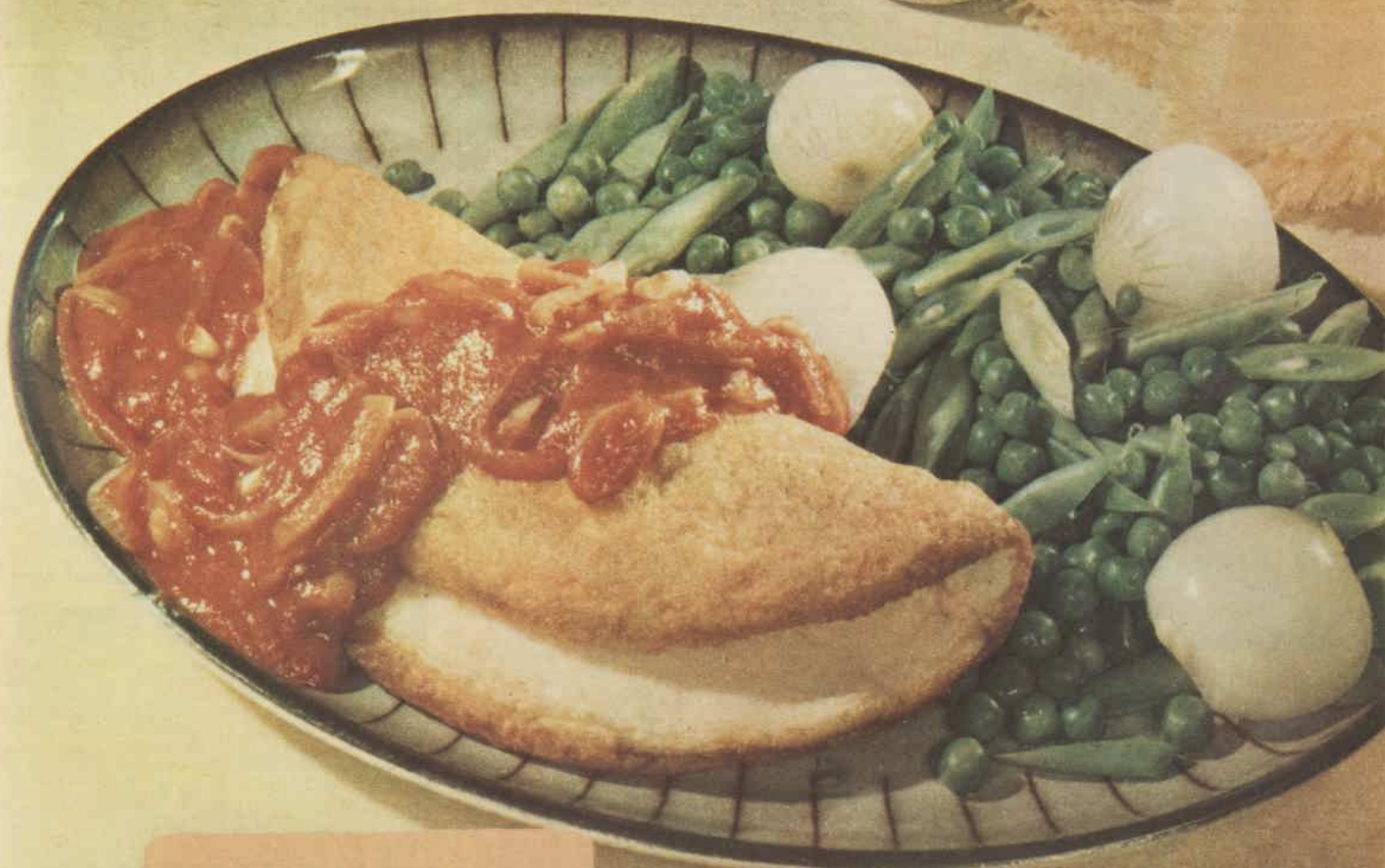
The township came into view. He'd heard it described as a "one pub and a dog" town with some scorn. It wasn't really. Besides the hotel there was a modern eating

To page 59

tonight
take

eggs

the heart of a really
good meal...



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these tasty fillings:*

RED DEVIL: (Illustrated). Blend 2 teaspoons cornflour and 1 cup tomato juice, add 1 finely chopped onion, 1 tablespoon hot sauce and salt and pepper. Cook stirring constantly until thickened. Serve over omelette. Serves 2.

CURRIED PRAWN: Add $\frac{1}{2}$ lb. shelled prawns, 1-2 teaspoons curry powder and 1 tablespoon chopped onion to omelette mixture. Cook omelette, and serve with cooked rice. Serves 3.

CHEESE OMELETTE: Add $1\frac{1}{2}$ oz. grated cheese and 2 tablespoons chopped parsley to omelette mixture. Cook. Serve sprinkled with $\frac{1}{2}$ oz. grated cheese. Serves 2.

EB211-62

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FINE FOOD FROM ITALY

From antipasto to zabaglione, almonds to zucchini, the best Italian dishes will appeal to anyone who likes good food. Recipes at right include a savory pizza from Calabria, in southern Italy, and a delicious coffee-cream dessert cake.

All spoon measurements are level in these recipes.

VITELLO AL MARSALA (Veal Marsala)

Two pounds veal steak, 1 cup oil, 4oz. butter, 1 cup Marsala wine, pinch oregano, 1lb. mushrooms, 1 1/2 cups chicken stock, 1 egg-yolk, 1 tablespoon cream, flour, salt, pepper.

Pound veal slices until very thin. Coat in flour seasoned with salt and pepper. Heat oil and 2oz. butter in pan, lightly brown veal. Pour off excess fat, add marsala and oregano. Cook over medium heat until liquid is almost absorbed. Sauté sliced mushrooms in remaining butter, add to veal, add chicken stock.

Just before serving, cook veal over low heat until pan is almost dry (about 10 minutes). Beat egg-yolk with cream, remove veal from heat, pour mixture over.

PIZZA CALABRIA

Dough: Two cups flour, half-ounce compressed yeast, 1 teaspoon sugar, 1 tablespoon lukewarm water, 3 dessertspoons mashed potato, 1/2 cup oil, 1 small egg, 1/2 teaspoon salt.

Filling: Two pounds tomatoes, 1/2 cup olive oil, 1 clove garlic, 1 teaspoon fresh basil, chopped, 1 cup canned tuna, 1 cup halved black olives, 1 small can anchovy fillets, pepper; 1lb. mozzarella cheese, egg-yolk or milk for glazing.

Sift flour with salt; soften yeast in lukewarm water, add sugar; make well in flour; add dissolved yeast, mix together. Add all other ingredients, knead 3 to 4 minutes until dough is light and elastic. Place in floured bowl, cover, let rise 1 1/2 hours. Roll dough out, line large plate. Brush with oil.

To make filling, peel tomatoes, remove seeds, cut tomatoes up coarsely. Put into saucepan with oil, crushed garlic, and basil, cook slowly until thick; cool. Add tuna, olives, chopped anchovy fillets (reserve few for garnish), and pepper. Pour this mixture into pie-case, cover with thin slices of cheese, garnish with anchovy fillets. Glaze dough with little egg-yolk or milk. Let stand in warm place to rise 20 minutes; bake in hot oven 25 to 30 minutes until golden-brown.

TORTA ALLA CREMA CAFFE (Coffee-cream Cake)

Five eggs, 1 cup sugar, 1 cup very finely crumbled day-old white bread, 1 cup finely ground almonds, 1 teaspoon baking-powder, 1 teaspoon cinnamon, 1/2 teaspoon salt, 2 teaspoons finely grated lemon rind, 1 teaspoon almond essence.

Separate eggs. Beat yolks until thick and lemon-colored, gradually beat in sugar. Mix together breadcrumbs, ground almonds, baking-powder, cinnamon, and salt; stir into batter. Add lemon rind and essence. Beat egg-whites until stiff, fold in. Turn into greased 8in. spring-form pan. Bake in moderate oven approximately 45 minutes. Cool in tin on wire rack. Cake will re-settle and will sink slightly.

Coffee Syrup: 1 cup water, 1 dessertspoon instant coffee, 1 tablespoon rum, 2 tablespoons sugar.

Topping: Half pint cream, 2 tablespoons slivered toasted almonds, praline powder (see below).

Bring water to boil, stir in coffee and sugar, simmer 5 minutes, add rum. Place cake on serving-dish, gradually pour hot coffee syrup on until all is absorbed. Let stand at room temperature for 30 minutes, then chill. Just before serving, whip cream, swirl over cake, sprinkle generously with praline powder, sprinkle with slivered almonds.

Praline Powder: Put 1 cup sugar and 1 cup unblanched almonds into heavy pan. Cook over low heat until sugar has melted and browned lightly and nuts give off roasted fragrance. Pour on to lightly greased slab, cool; then pound in mortar or crush finely until powdered.

RISOTTO ALLA MILANESE

(Milanese Risotto with Golden Croquettes)

One-and-a-half cups uncooked rice, 2 tablespoons oil, 2 1/2 tablespoons butter or substitute, 1/2 cup chopped onion, 1 clove garlic, 4 1/2 cups hot chicken broth (may be made from packaged soup), 1/2 teaspoon saffron, 1/2 cup sherry, 1/2 cup grated parmesan cheese.

Heat oil and 1 tablespoon butter in large saucepan, sauté onion for 5 minutes. Stir in rice until yellow in color, mix in chopped garlic. Add 1 1/2 cups chicken broth, cover and cook over very low heat until liquid is absorbed, about 10 minutes. Dissolve saffron in wine, add with remaining broth. Stir gently with fork, replace cover, cook over low heat further 15 minutes. Add cheese and remaining butter, stir lightly through with fork. To serve, place risotto on large serving-platter, top with Golden Croquettes.

Golden Croquettes: One pound minced steak, 1lb. sausage meat, 1 slice bread, milk, 1 dessertspoon finely grated lemon rind, 2 cloves garlic, 1 dessertspoon finely chopped parsley, 2 eggs, 1 1/2 teaspoons salt, 1/2 teaspoon pepper, 1/2 teaspoon nutmeg, 1/2 cup flour, 1-3rd cup oil.

Soak bread in a little milk; drain, mash smooth. Mix together lightly meats, lemon rind, crushed garlic, parsley, beaten eggs, salt, pepper, nutmeg, and bread. Sprinkle flour on board, flour hands; form small round cakes of meat mixture about 1in. in diameter and 3/4in. thick, rolling lightly in flour. Cook in hot oil until golden brown.



PIZZA CALABRIA is made from rich yeast dough with a savory tomato-cheese filling.

RECIPES on this page come from different regions in Italy and are a blend of traditional and modern-day cooking methods.

Like many Italian recipes, they are easy to prepare and cook, with artfully blended herbs and spices and wise use of wine for flavor.

And a hunt round the shops will produce authentic Italian wines that complement the food perfectly—reds like Barbera, Bardolino, and Barolo; the whites Est, Frascati, or Orvieto; popular red or white Chianti; and rich Marsala.

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ENJOY YOUR BABY

By Miriam Davis

● *Watching a child grow from babyhood through the toddler stage into childhood is a most exciting experience and I do urge other mothers to make time really to enjoy this phase of their children's lives.*

SPEAKING for myself, I wouldn't want my high-powered career back for one minute now that I'm having the most fulfilling time of my life watching little Neal (now thirteen months) go through his first jerky walking motions.

Unfortunately, however, many young mothers get so involved with the routine side of bringing up baby that they completely forget to take time to enjoy him.

Their day is filled with schedules and formulas, washing nappies, and the thousand-and-one other tasks which have to be done, and quite often baby is left in his crib (safe but lonely) while these myriad tasks become the important part of mother's day.

The routine work, of course, must be done, but should be merely incidental to the all-important and wonderful times when mother watches her baby develop — when she listens to his gurgles turn into distinguishable sounds; when he begins to recognise people and objects; when she takes him visiting, and compares notes with other young mothers.

Since I've become a mother I've worked out some shortcuts so that I've had more time to enjoy Neal. Maybe they'll help our readers, too.

● When Neal first started on vegetables and meats I didn't

waste unnecessary time cooking and mashing. I didn't hesitate to use canned baby food fairly frequently.

Even though some of the older generation looked quite askance at giving baby food that was not home-cooked, I stuck to my guns.

I had discovered that doctors were very much in favor of canned foods, as food we cook ourselves can often lose vitamins through inadvertent over-cooking.

Consequently, lunchtime presented no time-problems and Neal certainly has thrived.

Now that he is older he quite happily eats home-cooked food — usually extra vegetables cooked with our own dinner.

● From the start Neal didn't particularly like orange juice, so instead of wasting time forcing him (and losing essential vitamin C in the process) I merely gave him a daily tablet of ascorbic acid in his milk.

Now he likes the real thing.

● I rarely cook sweets for Neal, as I have encouraged him to eat fresh fruit, and now he'd much rather eat a banana or a piece of apple than junkies or blanc-manges.

Of course, if your baby won't drink milk, then it is important that he gets his daily supply in some other form, such as these sweets.

● I have always used the cold water method of sterilising, saving countless hours and unnecessary breakages and burns.

● Like most mothers of young families I wash every day. When I first started on nappies I spent ages rinsing them time and time again to get rid of the slightest soap scum, as Neal was inclined to "red bottoms."

Then my mother-in-law suggested using a water softener which clears out soap scum like magic. More time saved.

tightly that even I have trouble getting a book out when I want one.

Simple, but effective!

● The question of toys and getting them from cupboard to playpen and back again without too much trouble was easily solved.

I bought an inexpensive plastic laundry basket and all baby's toys live there.

Neal gets much pleasure in pulling them out (he's not too good at putting them back again yet) and it's an easy matter to carry the lot from place to place.

I've always made a prac-

ice of taking Neal visiting as often as possible, and to save time getting ready the numerous articles which must always accompany baby's movements I always keep a "visiting bag" ready-packed with spare nappies, powder, cream, tissues, plastic bag for soiled naps etc.

It has proved a boon when we're running late to go out.

● Many mothers of two have problems with jealousy in the older child and spend much of their time watching to see that the baby isn't pinched or poked at.

I don't have this problem as I have only the one babe so far, but when I do I intend to take a leaf out of a friend's book.

Right through her second pregnancy she made the new baby appear very exciting to the first child so that when

it finally arrived her little girl was thrilled and happy with her baby brother.

Now most mothers follow this practice, but then once the baby is born they get so wrapped up with the little one that they forget their older child needs attention, too, and much of their conversation with the older child is "don't" regarding anything to do with the new baby.

Consequently the older child often develops tendencies to thumb-sucking or other "babyish" tactics.

My friend has no problem in this way and can leave the two children together without qualms.

She always lets the older child help out with nappy-passing or powdering or rocking the crib. (There's always some safe easy job she can do.)

In this way everyone is happy, and the first child is proud of her part in helping to look after the baby.

Your baby is only tiny for such a short time. Soon he will be self-reliant and you'll suddenly realise that he is beginning to need you less and less.

Try and make the early years as exciting for yourself as they are for baby.

Spare time to play with him and watch him develop or one day you'll look back and realise all that you've missed.

Certainly, the routine side of daily life is necessary — but don't let it take up so much time that you miss out on the wonders of baby's development.

Time-saving shortcuts

● When baby has learned to play happily and safely in his playpen, but wants more scope, save yourself the task of watching his every move by letting him have a clear run of the house, provided he can still do so safely.

This means that a few things may have to be moved.

But I've found that it's better not to have to race around after him, and know peace of mind, than to refuse stubbornly to move dangerous objects in the hope that he'll learn "not to touch."

He'll learn, but not in the early months.

● Neal naturally loved to pull out books from my collection of 700, and as it was impractical to move these out of harm's way I took the advice of a friend and packed them in so

needed, thick felted materials which would exclude air and be a weight on the tiny body should not be used.

In cold climates short-sleeved singlets should be replaced by long-sleeved ones, but woven cotton singlets should always be worn under the woollen ones.

(NOTE: Shrunken and tight booties do as much damage to baby's toes as shoes which are too small.)

More fat can be taken in the cold weather, so a bigger daily ration of milk, eggs, cream, butter, and cheese can be given, and cod-liver oil may be needed where there is little sunshine.

Vegetable broths and creamed soups are good.

However, any child who gets repeated colds during winter should have a medical inspection in case tonsils or adenoids are the cause.

A warm flannel sleeping-bag for a baby who crawls out of his bed-clothes is very useful for the winter.

Although extra warmth is



NEW FOOD IDEAS

from Betty King

A MONTHLY COLUMN OF NEW RECIPES, NEW FOODS AND NEW COOKING IDEAS.

• Here is this month's collection of recipes designed to bring you the latest food ideas.

• We suggest you attach these recipes to a sheet of paper and file them in your Betty King Recipe Folder for quick and easy reference. If you do not already have one of these folders, you may obtain one by sending a postal note for 5/-, together with your name and address, to Betty King, Box 3680, G.P.O., Sydney. The folders contain a selection of interesting tested recipes and are clearly indexed.

• Watch for the Betty King recipe column which will appear in this magazine on the first Wednesday of each month.

Betty King

Bavaroise Supreme

1 pt. Mellah Caramel Instant Pudding; 1 pint milk; ½ pt. whipping cream; 2 level tab. (1 oz.) gelatine; 2 doz. Honey Snaps or Thin Chocolate Biscuits.

Method: Make up Instant Pudding according to directions. Lightly beat the cream. Dissolve gelatine in 4 table-spoons water; fold into the pudding with all but 3 table-spoons of cream. Turn into a 7" cake tin, previously rinsed with cold water. Chill in refrigerator until firm. To turn out, dip into hot water. Turn onto serving plate. Stand the biscuits up around the mould, pressing them into the sides. Decorate with the remainder of whipped cream. Serves 6 portions.



Seaside Special

1 lb. bream or flounder fillets; Bay leaf; 1 onion, peeled and cut in 4; Salt and pepper; 1 level teaspoon mixed herbs; 1 cup (8 oz.) water; 1 aubergine, egg plant or small marrow; Salt; 2 oz. margarine (use Fairy or Vidale where available); 4 tomatoes, peeled; 1 pkt. Continental Mushroom Soup; 1 cup milk.

Method: Place fillets in an ovenproof dish with bay leaf and onion. Season with salt and pepper, sprinkle with herbs. Add water. Cook in a barely moderate oven (325°F. gas 375°F. electric) for 15-20 mins. Meanwhile cut aubergine, egg plant or marrow into rings ½" thick. Sprinkle with salt, leave 15 minutes, drain. Melt margarine and gently fry aubergine until golden brown, 5-10 minutes. Cut tomatoes into quarters and add to aubergine. Cook 5 minutes. Place mixture in the bottom of a hot serving dish, top with fish. Blend soup with liquid from cooked fish and 1 cup milk, simmer until mixture comes to the boil. Coat fish with soup and serve. Serves 4 portions.

WB1.05

Health hints for winter

By Sister Mary Jacob, our Mothercraft Nurse

● *Living, diet, clothes, and exercise must all be adapted during the shorter, colder days to keep very young children happy and healthy.*

AS heat is lost more quickly from a small body than a large one, there is a danger of chills

with accompanying colds and bronchitis.

Exercise is very important during winter months, but is often neglected.

A cosy place, free of draughts, should be chosen for baby's kicking exercise, and cosy knitted pull-ons enclosing the feet and reaching to the waist should be put on the baby.

Sunkicks and sunbaths should be given whenever there is nice warm sunshine.

Toddlers and young schoolchildren should be suitably dressed and taken every day for walks or games, even on dull or showery days, for they should not be allowed to remain inside the house most of the day.

Vigorous exercise warms up the whole body and gives a skin reaction that no fires or artificial heat can give.

Clothes and cot-clothes should be warm, but not too heavy.

The limbs of a baby or a toddler who cannot run round to keep warm must not be allowed to get cold, and cosy knitted pull-ons suits or warm knitted gaiters should be used.

NOTE: Pull-on suits are best in two pieces, and not the toe-to-neck type, which would pull on baby's limbs if they shrank in the wash.

Sleeping-bag

A warm flannel sleeping-bag for a baby who crawls out of his bed-clothes is very useful for the winter.

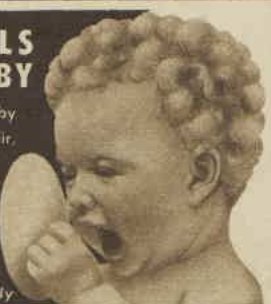
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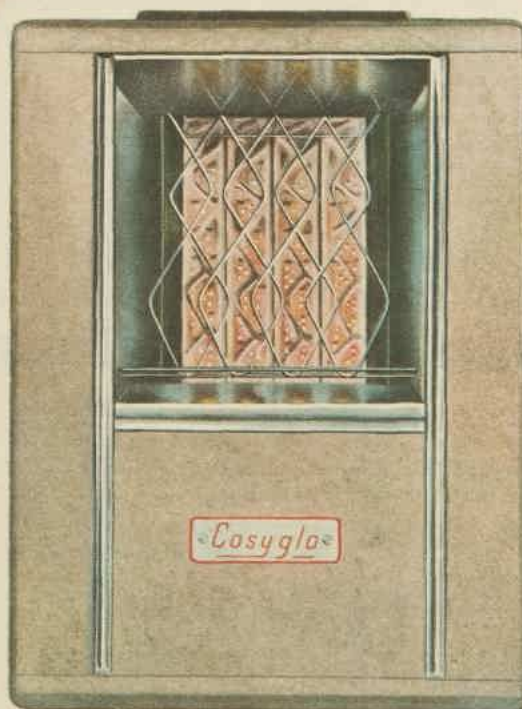
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AT HOME with Margaret Sydney

● Like many people who choose to live surrounded by four-legged pets of various sorts, I've never learned to distinguish any but the most easily identified birds, and bird cries have always been just bird cries to me — I can't tell from hearing the sound what sort of hidden bird is making it.

BIRDS in cages make no appeal to me at all, and if I can be brave enough to tell the truth at the risk of infuriating thousands of fanciers, budgies bore me to extinction!

As a small child I did once have a bird—a half-fledged magpie which some relative found fallen from its nest.

Maggie just grew up tame without having to be caged or have his wings clipped.

He was a weird bird, who didn't mind being dressed in dolls' bonnets and being wheeled in a doll's pram, and he developed an unholy passion for a just-grown-up cousin of mine.

He used to fly in at Bet's window early in the morning, perch on her chest while she was still asleep, put the tip of his beak inside one of her nostrils, and go quietly off to sleep himself.

He also guarded her. If she was in the garden there was an invisible circle drawn round her, and anyone who crossed it would lose a chunk of skin out of his shins.

That was all very well, but nobody knew from day to day where the invisible line was—sometimes it was ten feet away from her, sometimes it was thirty, and sometimes it just wasn't safe to go in the garden at all if she were there.

After four or five years Maggie got so aggressive that the butcher and the baker and the greengrocer refused to come any more unless he was got rid of; with great family sorrowings Maggie was finally given to a friend who had a huge aviary, whereupon, finding himself shut up, he astounded everybody by building a nest and laying a couple of eggs.

Our garden, constantly prowled by four cats and a dog, is no place for birds, and they know it; the only ones we see much of are pee-wees, who are more than a match for cats and make a full-time sport out of teasing them.

A "different" choice of house-guest

I'VE just read a book that makes me realise how much I've been missing. This is a book not only for bird-lovers but for anyone who is interested in animal life in any of its forms.

The book is "Birds As Individuals," by Len Howard, first published in hard covers in 1952 and available in a cheap Fontana Books paperback edition.

Miss Len Howard leads the most fantastic life in a cottage surrounded by garden and orchards on the edge of a large village in Sussex.

You might say her house is strictly for the birds—they fly in and out of it, they roost in it in sugar and cereal cartons thumb-tacked to the picture-rails, they play games with her possessions, and they actually come to seek her help if fledglings fall from their nests or if marauding cats or rats attack them.

She writes, "There are, of course, great difficulties in living in the continual company of a number of birds. The practical ones are many, such as cleaning up, having things spoilt, the rooms always looking as if prepared for the sweep, with newspapers spread over furniture and books covered with cloths; then the disturbance of sleep, for they hammer furiously on the panes if I shut the windows at dawn to keep them

outside when the nights are short, and they do all they can to prevent my concentrating on anything but themselves."

Bird-brains at work (effective, too)

IT'S really quite impossible to give any idea of how fascinating this book is just by quoting small bits out of it.

Year after year Miss Howard has watched the development of the same birds—watched them make their first flights from their parents' nests, watched the development of individual characteristics in different members of the same brood, watched their first choice of mates, their first season as parents, widowed birds' choices of new partners, the way they learn things quickly by bitter experience (which makes her argue strongly against the professional ornithologists' view that everything a bird does is due to instinct rather than reasoning), and the curious games they develop and the playthings they adopt as their own.

Although the male birds fight prolonged and bitter battles to establish rights to a certain piece of garden as their own feeding and nesting territory, birds of many different sorts live happily together round the cottage—blackbirds, swallows, bluebirds, robins, great tits, chaff-chaffs, thrushes, finches, wrens, and many others.

As proof of their reasoning powers, Miss Howard tells this story of the great tit Jane, who lived to the age of six and reared many broods to three different mates.

"Jane showed much agitation the first time her fledglings flew close to the windows of my cottage... she must have realised the danger of glass, for after a few minutes of agitated fluttering over her fledglings she seized some food, called her young to the open fanlight, then quickly placed herself so she could hold the food to her young with the glass intervening.

"They tried to get it and, of course, pecked the glass.

"She next put her head outside the window to show the food to the fledglings without the glass barrier, but before they could take it she withdrew behind the window-pane and held it so they pecked the glass again.

"She repeated this three times; by then her young had understood and were examining the window-pane with quaint expressions of interest on their faces.

"There was no trouble when they afterwards followed their parents into the room; they were cautious when approaching the windows, found their way out of the open ones, and never banged into those that were closed."

Some of Miss Howard's stories are most amusing, like the one about the time when she was confined to bed and unable to provide the birds with the tit-bits of cheese and nuts they wanted.

They came on to her bed in flocks, sliding down the pillows for fun, quarrelling with each other, and hammering on her head with their beaks because she wouldn't give them what they wanted, so that she had to put her head under the blankets to escape from them.

Demanding as they are, I think four-legged pets are perhaps a little easier to live with. But after reading "Birds As Individuals" I'll certainly watch our tree-tops with more interest.

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Collectors' corner

• Our expert, Mr. Stanley Lipscombe, answers readers' queries about antiques.



My teapot is marked Coalport and the markings on the lid are Brevete, S.G.D. 366 882, H & H 18824 with a crown and an eagle.—Mrs. M. S. Griffiths, Canberra.

Your Coalport teapot (left) was made about 1885-1890. The lid is electroplate and the numerals indicate that the design is patented.

My jug of unglazed pottery stands 14in. high, is light brown and decorated with a raised pattern of grapes and leaves. On the bottom are the marks B R 364. How old is it, please?—Mrs. W. Farley, Austins Ferry, Tas.

Your jug (right) is English Staffordshire and was made about 1860.



Readers' recipes

• This week's main prize of £5 is awarded for an interesting Italian-style family dish.

A CONSOLATION prize of £1 is awarded for a recipe for simple but tasty Potato Rolls.

All spoon measurements are level.

SPAGHETTI PICCANTE

Quarter pound uncooked spaghetti, 1 tablespoon minced onion, 1½ cups grated cheese, 1 teaspoon cayenne pepper, 1 dessertspoon chopped parsley, 1 teaspoon salt, 1 cup soft white breadcrumbs, 1 dessertspoon chopped green pepper, 1½ cups milk, 3 eggs.

Cook spaghetti in boiling salted water 20 minutes. Drain, rinse with boiling water. Add the onion, cheese, cayenne pepper, parsley, salt, breadcrumbs, green pepper, milk, and beaten eggs. Place in greased casserole, bake in moderate oven 35 minutes. Serve with hot Piccante Sauce.

SAUCE: One tablespoon chopped onion, 2 dessertspoons fat or oil, dash cayenne pepper, 2 cloves, 1 bayleaf, 1 teaspoon sugar, 1 teaspoon salt, 1 diced red pepper, 2 cups tomato juice, 1 clove crushed garlic, 1 dessertspoon flour, 2 table-spoons water.

Saute onion in fat or oil. Add remaining ingredients except flour and water. Cover, simmer 30 minutes. Blend flour with cold water and thicken sauce; cook 5 minutes. Remove bayleaf and cloves before serving.

First prize of £5 to Mrs. A. Duck, 148 Carrington Street, West Wallsend, N.S.W.

POTATO ROLLS

Twelve ounces cooked potatoes, 6oz. flour, 3oz. good beef dripping, pinch salt, 1lb. sausage meat, water.

Place flour and salt in basin; rub in dripping. Then rub in the potato lightly. Mix into stiff dough with little cold water. Knead well, roll out, cut into rectangles. Place roll of well-seasoned sausage meat in centre of each and fold pastry over. Pinch edges of pastry together, prick lightly with fork. Bake on oven-trays in moderate oven 20 minutes.

Consolation prize of £1 to Mrs. F. Shepherd, 33 Lawson Street, Bondi Junction, N.S.W.

HOME HINTS

A PRIZE of £1/1/- is awarded for each of these hints sent by readers.

If knitting a child's jumper and doubtful whether there is enough wool, make the sleeves and back first. Should the wool run out, finish the front by knitting a pattern in contrasting colors.—M. McVicar, 14a Ewenton Street, Balmain, N.S.W.

Instead of the usual mint sauce with lamb, try this sauce: Take ½ cup of finely chopped fresh mint leaves, add boiling water to cover, leave till cold, and add an equal quantity of orange marmalade.—Mrs. R. F. Smiles, Box 10, Dalby, Qld.

Need a new bath mat? Buy one of the cheaper towels (or use an old one), fold in three, and sew along edges. You will have a nice thick mat for half the price of a new one.—Miss C. Pennings, 89 Cameron St., Rockdale, N.S.W.

A saucer of small charcoal pieces in the refrigerator is an excellent deodoriser.—Mrs. A. Sorensen, Ariadne St., Maryborough, Qld.



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LILIUMS

● Liliiums, or mid-century hybrids, are aristocrats of the garden. They are quite easy to grow.



● Apache, a deep mahogany red with dark brown spots. Grows to 2ft. 6in., 15 to 20 flowers a stem. Blooms mid-December.

Gardening book — page 136



● Valencia has up to 30 golden-orange flowers with deep maroon spots. Flowers just before Christmas in Victoria, earlier in warmer States.

● Firecrown, a brilliant orange, grows 3ft. to 4ft. tall and is hardy and free-flowering, with 3 in. to 4 in. blooms. Blooms early December.



Gardening book — page 137

LILIUMS are not a spring-flowering bulb. They are planted in May, June, and July, and bloom from November to March according to the variety.

POSITION:

Perfect drainage and deep friable soil are essential. In warm regions, plant in a cool position.

SOIL:

If planting in heavy clay or light sandy soil, dig in large quantities of compost just before planting or enrich with straw manure about two months before planting.

If the soil has not been prepared, mulch the bulbs heavily with 6in. of old straw, animal manure, or old fowl

manure and work it well into the soil during the winter and early spring before the bulbs are in full growth.

PLANTING:

Set the tops of the bulbs about 3in. below the surface. Some growers recommend that liliiums be planted among low shrubs, provided the place is not too damp. Liliiums like partial shade, but not a wet, damp position where the foliage will not dry up quickly after rain. An ideal position is one open to drying wind, but shaded from the sun for part of the day.

GROWTH:

Some varieties are slow to show their foliage above the ground, and when planted in May or June do not come through until October. Keep snail and slug bait handy, as snails can eat the foliage as fast as it pushes through the soil. Weed the area well and water heavily once a week during hot weather.

Do not pick all the foliage when you pick the flowers, as the plant must be kept growing right into the autumn. If the foliage is destroyed at flowering-time, the bulb will deteriorate.

Liliiums can be left in the same position for three or four years if they are top-dressed with manure or the soil is fertilised every spring. If the bulbs are lifted they should be replanted the same day or stored in moist, sandy soil, moist peat, or moist sawdust, and planted in a new position as soon as possible.

These pictures were taken at Yarrafarm, Monbulk, Victoria.



● Destiny blooms early in December. The 3ft. to 4ft. stem carries up to 10 yellow flowers.

Gardening book — page 138



● Serenade, a vivid orange, is a strong, prolific variety which grows to 2ft. 6in., 20 flowers to a stem. Blooms Nov.-Dec.

Gardening book — page 139

Cut out and paste in an exercise book

Overleaf: Oriental Primulas

How to Plan Your First Holiday in **BRITAIN**

WHAT'S ON IN BRITAIN

in September, October, November

The Edinburgh International Festival of Music and Drama; The Shakespeare Season of Plays at Stratford-upon-Avon; The Motor Show.

in December, January, February

Peak Season for Theatre and Concerts; Christmas and New Year Celebrations; International Rugby and Soccer Matches and Steeplechasing.

in March, April, May

Shakespeare 4th Centenary Celebrations; The Oxford and Cambridge Boat Race; The Grand National; the Pittlochry Festival; The Royal Windsor Horse Show.



LIFE GUARD, LONDON

Are you wondering how to set about planning that holiday-of-a-lifetime—in Britain? Then here's the very first thing to do: Ask your nearest travel agent—or post the coupon below—for your travel-kit of colourful, helpful, free literature specially produced for trip-to-Britain planners by the British Travel Association.



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You'll find that British Travel Association booklets answer those questions about when to go, what to see, how to get around, where to stay—and what it's all likely to cost. You'll find they picture and describe the famous places you'll want to visit . . . and the exciting events you'll want to enjoy.



HARLECH CASTLE, WALES

For there's such a wealth of things to see and do in Britain . . . Royal pageantry and well-known landmarks in London—and galleries, museums, theatres, night-spots and shops! Heather-covered highlands in Scotland. Green hills in Northern Ireland. Green valleys in Wales. Everywhere, historic, picturesque places galore.



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So plan now . . . and plan to be in Britain between September and May, when prices are lowest and the calendar is full of famous events. The friendly "family" welcome awaits you—and Europe is only a short distance away. See your travel agent—or post the coupon to the British Travel Association for that free literature.

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BLOCK LETTERS PLEASE

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THE AUSTRALIAN WOMEN'S WEEKLY — May 1, 1963

ORIENTAL PRIMULAS

DAINTY winter-flowering *Primula malacoides*, sweet-scented cowslips, weed primroses, and polyanthus types are familiar to most gardeners.

Not quite as well known are the tall oriental primulas so liked by English country gardeners.

Here is an introduction to four—*Primula helodoxa*, *P. japonica*, *P. denticulata*, and *P. pulverentula*. All are available in Australia.

They are native to rich Asian valleys, where they flower in damp places generally close to marshes or streams.

In a garden they like damp, rich, shady places where they can grow undisturbed. Given plenty of water, humus, and manure (they are heavy feeders), they will flower in spring and summer, according to variety.

Although at their best in cool climates, they grow well in a wide climate range. The flowers shown here were photographed in a garden close to Sydney Harbor, where they flowered from October to January.

They were planted at the base of a rockery under partial shade of trees and shrubs. The soil was enriched with leafmould, plus a little charcoal for sweetness and good drainage.

Soil level was kept lower than the surrounding area so that excess water would flow to it, helping to reproduce the plants' natural conditions.



● *Primula helodoxa*, "Glory of the Marsh," has spikes of fragrant yellow bells in early summer. It's a native of Burma.

Other suitable positions would be in deep soil at the bottom of a southerly slope or wall—or by a fishpond overflow. Avoid completely stagnant areas. Oriental Primulas like fresh, quickly draining water.

All are perennials. While leaves die back somewhat, they will sprout again in winter.

In suitable conditions they will seed widely. The seed does not keep, however, and is difficult to germinate in artificial conditions. Set out plants in autumn or late winter.

Gardening Book — page 140



● *Primula pulverentula* (above), especially the hybrid Bartley strain, is popular with English gardeners. A native of Western Szechwan, in China, it likes a moist, half-shade position; grows to 2½ ft.



● *Primula japonica*, probably the easiest to grow. The most common variety has purplish-red flowers, but there are also white and flame-colored varieties. It likes a rich loamy soil.



● *Primula denticulata*, or Cashmere primrose (right), the earliest to flower, rarely exceeds 18 in. Unlike the others, the single bell-shaped flower cluster is borne right at the tip of the stem. Easy to grow in heavy soil.

Gardening Book — page 141

CUT OUT AND PASTE IN AN EXERCISE BOOK



Frilly-fronted chanel jacket 45/-

MOOD MATCHERS IN "CARESSIMO"

Whisper-soft, winter-warm "Caressimo" translates into all the looks you love! Frankly feminine, trim 'n tailored, cute as a button... whatever your mood you'll match it—with a lovable Lady Pelaco "Caressimo" blouse.

Lady Delaco
LOVELIEST BY DESIGN



Left: Tailored shirt classic 39/11. Right: New scarf-tie blouse 45/-

LIVING ON TOP OF THE WORLD

● Although it's on top of a large block of flats, "The Penthouse," home of Mrs. James McGauran at Balholm, Toorak, Victoria, is surrounded by a terrace garden.

EDGED with a stone wall, the garden of flowers and shrubs has its own sprinkler system and granolithic flooring.

"The Penthouse" occupies the seventh and top floors of the building and has wonderful views of the Yarra River and Toorak, with Port Phillip Bay and the Dandenong Ranges in the background.

When Mrs. McGauran saw the architect's first drawings for her 40-square home, there were walls at either end of the lounge, cutting the now open section of lounge, study, and hall into three separate rooms.

She pencilled these out, removed three others, and moved four more walls to give added freedom to the overall design. Mrs. McGauran's talent for sketching and her practical approach to building problems have resulted in a home in which spaciousness is the keynote.

With her wall removals, Mrs. McGauran practically eliminated passageways, and in so doing has utilised much more space than originally planned. The only passage left is a brief one linking the spare bedroom, bathroom, and main bed-sitting-room.

From the kitchen a door leads to a completely self-contained flat for a domestic employee.

—FREDA IRVING.



ROOFTOP GARDEN has sliding glass doors, giving easy access from dining-room to outdoor meal area with its wrought-iron furniture. Boxes and tubs are massed with colorful flowers and the magnificent view takes the eye over Toorak.



BED-SITTING-ROOM (above) has cupboards flush with the wall and ceiling-to-floor windows. Bedheads are oval, in gold wrought-iron, and cupboard between the beds is cleverly fitted with an electric kettle.

DINING-ROOM (left) is circular with a white marble floor and Chinese carpet. Wall-paper matches chair-covers of black bean furniture. Curved sideboard holds an antique dinner service which serves 36 guests.



LOUNGE-ROOM has wonderful panoramic views over the city and toward Mt. Macedon in the distance. The gold-brocaded satin covers of lounge and chairs tone with the corn-gold carpet. All furniture is black bean timber.

Pivot of the plan of "The Penthouse" is the long lounge (above), from which wide archways lead to study (left), round dining-room and balcony terrace meal area. Carved sliding doors lead to hall with an unobtrusive cocktail bar so placed that it serves lounge, dining-room, study, or terrace with equal ease and comfort.

Color pictures by Jim Ellard.



STUDY (above) has wide windows overlooking the balcony on one side and the balcony meal area on the other. Mrs. McGauran is sitting beside the ceiling-high bookcase, which holds some beautiful old china.

HAIRDRESSER'S CHAIR to which a neck-rest can be added is an important feature of the white-tiled bathroom (right), with black marble bench top and wide mirror over wash-basin.



SPECIAL WARDROBE (above) in boudoir-bathroom is fitted to hold hats and handbags, with shoes on the back of one of the doors. The gold carpeting of the bed-sitting-room also extends to this room.

ENTER NOW!

Rosella £1,500

"MATCH-A-MEAL" competition

First Prize, £1,000 Cash;

Second Prize, £200;

Third Prize, £100;

Twenty Consolation Prizes of £5.

£100 special prize to grocers.

Cash prizes let you decide what to buy! Maybe that long-awaited trip to Europe, refurbishing the home, a new car... you name it. There's no entrance fee. No jingles. No slogans. Just match each of the 12 Rosella Double-Strength Soups with what you think are appropriate main dishes, such as fried fish, roast beef, steak-and-kidney, etc. Then mail in your entry. That's all you have to do.

"Match-a-Meal" is as simple (and almost as much fun) as serving Rosella Double-Strength Soups; the key to it all is flavour and selection—the ability to complement one flavour with another, and thus produce a perfect palate-pleasing meal. A leading home economist and cookery expert of national reputation has selected twelve main-course dishes, each of which would, together with a particular Rosella Soup, make a delightful and appetising meal. When this competition closes the cookery expert will select which Rosella Soup she considers best complements and introduces each main course. This list will be lodged in the Strongroom of the Commercial Banking Co. of Sydney, Collins Street, Melbourne, and will only be made available to the three judges who will use it in judging the contest.

CHECK THESE RULES BEFORE YOU START

- 1 All entries must be accompanied by 1 Rosella Soup label. This is not required in States where it infringes State laws. There is no entry fee. Competitors may send in as many entries as they wish.
- 2 All entries will be considered and must carry the name of the grocer together with your own name and address written in block letters.
- 3 If more than one correct entry is received the nearest will be judged the winner; should none contain the correct list the prize will be awarded to the first nearest correct entry. In the event of a tie, prizes will be divided. A panel of 3 judges will make the final decisions and no correspondence will be entered into.
- 4 The following are not eligible to compete: members and families of Staff of Rosella; members of the Advertising Agency or their families; staff members of the Commercial Banking Co. of Sydney.

* Send to:
ROSELLA "MATCH-A-MEAL" COMPETITION
BOX 1665N, G.P.O., MELBOURNE, VICTORIA

You serve



with Rosella

Second serves cost no more, because Rosella Double-Strength Soups are so highly concentrated. Just add water (or milk) and you have twice the amount of hearty, tasty, full-strength soup. Today, have your old favourite—Rosella Tomato Soup—the tomato soup that's so wholesome and nourishing. Tomorrow, serve another kind of Rosella Soup. 12 kinds to choose from... prepared in seconds, and only pennies a serve.

Enter today — as many entries as you like! "Match-a-Meal" competition closes June 30th, 1963. Results will be announced in the "Public Notices" column of major daily newspapers on July 27th, 1963.

Use This Entry Blank Now

For your convenience you may use this entry blank and get additional blanks at your grocery store. Before mailing, read the rules at left, and be sure to attach a Rosella Soup label.

Your 12 Rosella Double-Strength Soups

Asparagus
Celery
Chicken Noodle
Cream of Chicken
Mulligatawny
Mushroom
Oxtail
Pea with Ham
Scotch Broth
Tomato
Tomato-Vegetable
Vegetable

In My Opinion

1. Baked Fish
2. Casserole of Steak
3. Crumbed Cutlets
4. Fried Fish
5. Grilled Sausages
6. Grilled Steak
7. Lobster Mayonnaise
8. Mixed Grill
9. Roast Beef
10. Roast Chicken
11. Roast Pork
12. Steak and Kidney Pie

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(Use block letters)

SOUP
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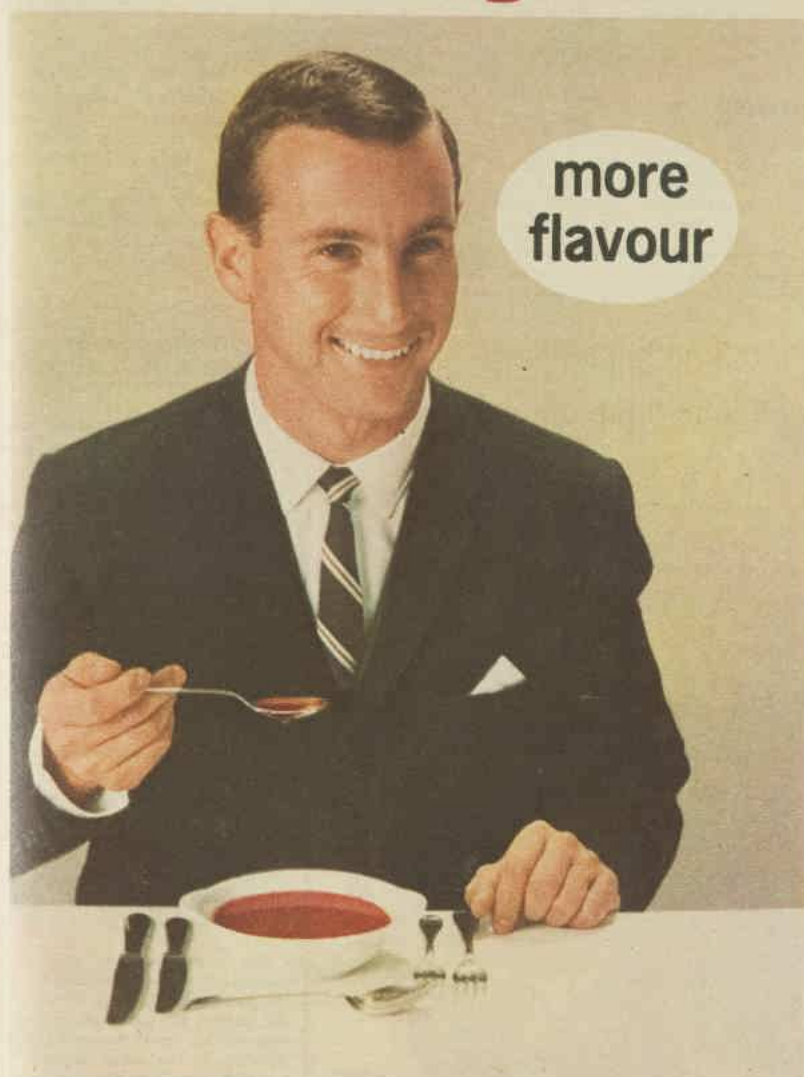
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more...you save more



more
flavour



more
soup

12 double-strength soups



Chicken Oriental:

1 cup sliced shallots, 1 red pepper finely sliced, saute lightly in 2 tablespoons of heated oil. Add contents of 1 8-oz. can Rosella Mushrooms, 1 cup sliced bamboo shoots, 1 cup sliced waterchestnuts and 1 16-oz. can Rosella Chicken Soup, 1 cup sliced beans, 1 cup sliced carrot. Cover and simmer gently over heat about 15 to 20 minutes. Meanwhile beat 2 eggs well and season with salt, pepper and soy sauce, pour into a lightly greased and heated pan and cook until set. Remove from pan and cut into even-sized pieces. Fold in chicken mixture. Pile hot rice on to serving dish and top with chicken mixture. Serve piping hot.

* Try this QUICK ROSELLA RECIPE Created by LEILA HOWARD

Rosella 12

double-strength soups





The whole truth and nothing but

During shooting I detected that something strange was happening to Mrs. Arthur Miller, who hadn't announced yet that she was going to get a divorce.

She was falling hard for this Frenchman with the carefully polished charm.

Between the end of that picture and the start of her next, "The Misfits," the stories spread that he would divorce his wife, Simone Signoret.

M. Montand scored high in the publicity sweepstakes. The gossip

From page 15

spread all over town, with some help from the Twentieth Century-Fox promotion department.

A "misfit"

Before the prophetically titled "Misfits" was finished, Marilyn became so ill she was flown in from Reno and sent to hospital for a week's rest.

She couldn't even reach Montand on the telephone, and she

called him repeatedly, day after day.

The night before he left to re-join his wife in Paris, I received a tip that he could be found in a certain bungalow in the grounds of Beverly Hills Hotel.

"Just knock on the door: He'll let you in."

I did precisely that. He was astonished to see who had rapped on his door, but I was invited in.

The telephone started to ring almost immediately. He wouldn't accept the call.

"I won't talk to her," he told the switchboard operator.

"Why not?" I said. "You'll probably never see her again. Go on. Speak to her." But he couldn't be persuaded.

He suggested a drink, and I offered to mix them. I stirred up one hell of a martini to get him talking.

"You knew this girl wasn't sophisticated. Was that right?"

"Had Marilyn been sophisticated, none of this ever would have happened. I did everything I could for her when I realised that mine was a very small part."

"The only things that could stand out in my performance were my love scenes. So, naturally, I did everything I could to make them good."

She was "an enchanting child" and "a simple girl without any guile." He said: "Perhaps she had a schoolgirl crush. If she did, I'm sorry. But nothing will break up my marriage."

The last time I talked with Marilyn there was no new man in sight. She owed Twentieth Century-Fox another picture, "Something's Got to Give," under her old contract, but even if she had finished it it would have paid her only £A37,500, where she could have made at least £A216,000 elsewhere.

Her courtiers made her feel sore over that, though the only thing on her mind should have been the need to make a movie that was good for her after "Let's Make Love" and "The Misfits."

Three flops in a row and anybody's out.

I believe Marilyn realised that the end of her acting career was waiting for her just around the corner.

The last scenes she did in "Something's Got to Give" looked as though she was acting under water.

She was sweet as ever, but vague. She did little more than the near-nude bathing shots, and she gave a still photographer who was on the set exclusive rights to pictures of the scene because "I want the world to see my body."

Stock-in-trade

Newspaper and magazine readers around the world were promptly granted that opportunity.

Arthur Miller once called her "the greatest actress in the world."

She was far from that in my book. In spite of all her talk about playing Dostoevsky heroines or some of Duse's roles, the sex-appealing blonde remained her stock-in-trade.

And there was something else missing among her ambitions. She ached to have children, though she was physically incapable of it.

Twice she lost babies through miscarriages when she was Mrs. Miller. She told friends that she longed for a baby on whom she could shower the attention she never had.

On June 1, 1962, she reached her 36th birthday, married three times, with still no baby and no husband.

Two months later the end came. She seemed to be touched by forces that few human beings can bear, and her life turned into a nightmare of broken dreams, broken promises, and pain.

In a way, we were all guilty. We loved her, yet left her lonely and afraid when she needed us most.

Now she is gone for ever, leaving us with bitter memories of what might have been.

Dear Marilyn, may she rest in peace!

To page 53

try changing
a woman's mind
when her
heart's set on
the best



One of the nicest things about being a woman is you know what you want. When you decide you want only the finest decorative surfacing, the brand you choose is Laminex. You know tests have proved Laminex surfacing more resistant to wear, stains and heat. You know Laminex was first on the market and today — 15 years later — it's still first choice with Australian women. (There must be good reason for that!) When you've set your heart on genuine Laminex brand surfacing, surely nothing can change your mind.

LOVELIER FOR A LIFETIME

LAMINEX
BRAND

GUARANTEED SURFACING

The James Dean legend

● In my business I get "genius" dished out to me as regularly as the morning mail.



JAMES DEAN wanted to play Hamlet—as the stumbling, feeling boy he really was.

TO believe the Press agents, every dirty-shirt-tail boy in blue jeans who comes over the hill from a Method School of Acting class is one.

The chief public relations man at Warner's was as persuasive as ever: "This one is something special. We think he's a genius." So I agreed to meet Jimmy Dean.

The latest genius sauntered in, dressed like a bum, and slouched down in silence on a chair.

He hooked another chair with his toe, dragged it close enough to put his feet up, watching me from the corner of his eye.

Then he stood up to inspect the photographs on the wall. He chose one of them and spat in its eye.

"Thank you, I've seen enough," I said.

I went back to my office and wrote a story describing every heart-warming detail of James Dean's behaviour.

When an invitation came to see the preview of "East of Eden," nobody could have dragged me there. But I heard next day from Clifton Webb, whose judgment I respect: "Last night I saw one of the most extraordinary performances of my life. Get the studio to run that movie over for you. You'll be crazy about this boy Jimmy Dean."

In the projection room I sat spellbound. I couldn't remember ever having seen a young man with such power as this actor.

I telephoned Jack Warner. "I'd like to talk with your Mr. Dean. He may not want to do an interview with me. But I'd love to have him come over to my house."

A day or so later Dean rang my doorbell, spick and span in black pants and black leather jacket, though his hair was tousled and he wore heavy boots.

"You misbehaved terribly," I told him.

"I know. I wanted to see if anybody in this town had guts enough to tell the truth." He stayed for two hours, listening to music on the hi-fi, pacing the floor.

We talked about everything from cabbages to kings.

Of Clark Gable, who took up motor-cycling in his middle-age: "He's a real hot shoe," Jimmy said. "When you can really ride you're called a hot shoe. Gable rides like crazy."

"I've been riding since I was 16. I have a motor-cycle now. I don't tear around on it, but intelligently motivate myself through the streets."

While the record played softly, he went into Hamlet's "To be or not to be."

When it was over: "I want to do Ham-



let soon. Only a young man can play him as he was—with the nuivete.

"Laurence Olivier played it safe. Something is lost when the older men play him. That kind of Hamlet isn't the stumbling, feeling, searching boy that he really was."

James' mother died when he was eight, and he went to live on a farm with his aunt and uncle.

His aunt was active in the Women's Christian Temperance Union. When he was ten, she took him along to do dramatic readings for the ladies.

"I was that tall," he said, indicating half his adult height, "and instead of doing little poems about mice, I did things like 'The Terror of Death'—the goriest! This made me strange: a little harpy in short pants."

"I won the State dramatic-declamation contest doing Dickens' 'The Madman'."

"When I got through there were broken bones lying all over the stage."

"How old are you now?" I asked.

"Twenty-three."

"You've got a long and beautiful life ahead of you."

"I hope the second adjective is the more abundant," he said. He then had almost nine more months to live.

He made "Rebel Without A Cause." Then came "Giant," which he should never have gone into. The part of Jett Rink was not right for him.

George Stevens, who directed "Giant," tried to force Jimmy to conform to his interpretation of the role.

Now Jimmy could be led but not driven; he'd bend like a young tree but not break.

He had some marvellous lines, but he mumbled them so you couldn't understand them. Stevens wanted to retake the scene. Jimmy refused.

There was no time for Stevens to try again to talk him into it.

On the evening of Friday, September 30, 1955, Jimmy was racing down Highway 41 in his new, 150-mile-an-hour Porsche, which he had christened "The Little Bastard." He ran into another car and was killed.

Only once before had anything equalled the mail that deluged my office, and that came after Rudolph Valentino died. Letters mourning Jimmy came by the thousands.

I begged the Academy to award him a special Oscar, to stand on a plain granite shaft as a headstone to his grave. The Academy declined, but the James Dean legend lives on.

**Next week:
Marlon Brando**



VEE-FORM BY Modess

VEE-FORM BY MODESS is a modern napkin softly contoured to echo the lines of the body . . . to fit smoothly, forgettably. Such wonderful features, too . . . a soft, soft cover . . . a full-length safety shield . . . and an effective yet undetectable deodorant.

Also available: Modess with Masslinn* cover, Modess with Gauze cover, and Modess Super.

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PRODUCTS OF Johnson-Johnson

Page 53

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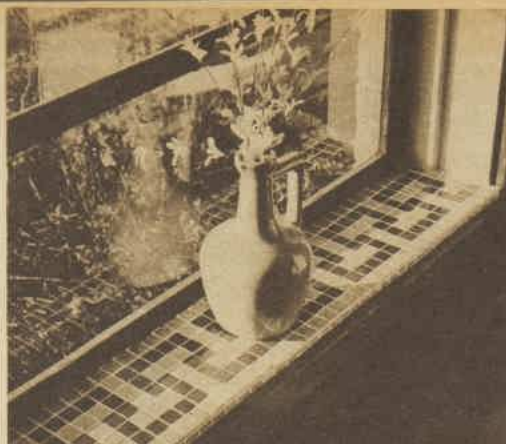
ALSO • SCHOLL ELASTIC YARN
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Is Your Child Sulky, Listless?

**Try this for
overnight recovery**

Kiddies who are cranky, listless, off their food, "nervy," are very often sufferers from temporary constipation. Your answer is simple: one or two chocolate Laxettes at bedtime and your child can be happy and well again next day. Laxettes contain an exact dose of the safest, surest laxative you can buy, and there's no taste but the chocolate. Buy a packet today, 3/3, and "when nature forgets, remember Laxettes."

LA39



GREEK KEY design for mosaic-topped window-sill is made from small white and gold tiles. It's easy to clean with a damp cloth.

BE YOUR OWN HANDYMAN

Mosaic window-sill

- This week's idea shows how to bring new importance to window-sills with tiny mosaic tiles.

THE window-sill at left measures 7in. wide, 40in. long. To estimate quantity of tiles needed, multiply length of window-sill by width to give total area in square inches. In the sill shown, 280 tiles were used.

Choose small (1/2in. x 1/2in.) glass tiles for a good-looking result. They are available in

a rainbow of 80 colors, costing about 12/- a sheet 12in. x 12in., containing approximately 225 tiles. (Prices vary in each State.)

Buy tiles at bathroom-fixture merchants and at the same time buy adhesive and grouting cement.

Before starting, remove all paper backing from tiles by soaking in water. Mark mid-point on window-sill.

For tile-setting sequence, see diagram below.

Apply adhesive only a few square inches at a time on window-sill, as it may set faster than you work.

Using a clear plastic set-square, constantly check accuracy when placing tiles. Leave about 1/16in. or more between the tiles for grouting.

When all tiles are laid and adhesive dry (about 24 hours) window-sill is ready for grouting.

Grouting is done by spreading a mixture of white tile cement and water over the tiles by hand, filling joints between tiles. While grout is still wet, wipe away excess with a damp cloth.

If a few tiles need breaking to fill edge gaps, use pincers.

There are two ways of finishing window-sill edges: use a timber moulding strip or set front row of tiles slightly beyond the sill, the thickness of the tile, then position a row of tiles below these, against the sill edge.

NEXT WEEK: Make a Modern Divan.

TILE-SETTING SEQUENCE

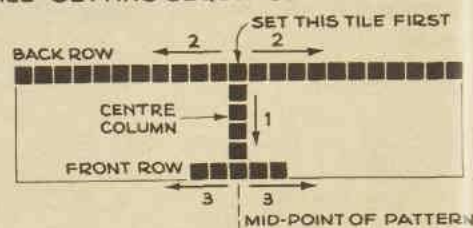


DIAGRAM above shows how to start laying mosaic tiles, beginning with a line of tiles across the mid-point of the window-sill.

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HUNDREDS of home plans are available to readers at our architect-directed Home Planning Centres. All these plans can be modified to suit individual needs.

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- All normal architect's services available.
- Alterations to suit site if wanted.

Phone or call at your local Centre at:
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Adelaide: 47 South Terrace (51-1798).

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Perth: Western Building Centre (21-4788).

Or fill in coupon below and post it to your nearest Home Planning Centre.

Please make all cheques payable to "Women's Weekly Home Plans Service." Cut this out, fill in details, and mail in envelope addressed to our Centre in your State.

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☐ Please send complete details of the services you offer. (I enclose 2/- to cover cost of handling and postage.)

☐ Please send the series of booklets showing illustrated plans for 130 homes. (I enclose 15/- to cover complete cost.)

The 5 main methods of oil heating your home

CONSOLE SPACE HEATERS. In any convenient position — will heat the complete living area of your home.

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Nothing equals the warmth, the comfort and economy of labour-saving

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Today there is an almost unlimited range of attractively designed oil-heating appliances available for your home. The relatively new oil space heaters... slim, elegant hot-water radiators... concealed hot-air circulation units and skirting board hot-water radiators. Oil, too, is cleaner AND safer! There is no smell... no ash... no dust. Oil heat eliminates the tiresome winter chores of cutting and carrying wood and the cleaning of messy grates the morning after.

Oil heat is the low-cost, labour-saving way for comfortable warmth throughout the entire season.



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THE AUSTRALIAN WOMEN'S WEEKLY — May 1, 1963

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Continuing . . . THE MISFORTUNE OF BEING OUT-OF-DATE

launching. The expense was so great that food in both East and West had to be rationed to the bare minimum demanded by health and all new capital investment had to be forbidden unless it contributed to the Grand Design.

Since it could not be expected that the passengers originally embarked in the projectile would survive their eighty years' journey, it was necessary to make provision for new passengers to be born en route, although this entailed a much larger projectile than would otherwise have been necessary. All this was successfully accomplished, and, with a cargo of adequately indoctrinated boys and girls, each projectile was sent on its journey on the last day of the second millennium.

On Earth each side came

to know that the other side also had launched a projectile toward Sirius, but, as this was only discovered after the launching, the passengers did not know it and believed that they had stolen a march on their enemies.

Year after year each projectile sailed on its way through the darkness of interminable night. The boys and girls, instructed by wise elders and removed from all subversive influences, were cheered throughout the dreary years of their imprisonment by the hope of the ideological benefit which would ultimately accrue to those whom they had left behind on Earth.

The boys and girls grew to manhood and womanhood, and children were born to them. Indoctrinated by their parents, the children equally

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felt themselves dedicated to the sacred task. They, in turn, had children, and it was this second generation, now in the prime of life, which found itself at last on the firm ground of the Dark Companion.

They proceeded at once to set up radar and send triumphant messages to Earth — triumphant, because neither knew that the other party also had landed.

"Communism vanquished," said one message; "Wall Street overwhelmed," said the other. Fifty years after these messages were dispatched they duly reached the Earth.

But during the hundred and thirty years that had elapsed since the projectiles had been dispatched, affairs on Earth had taken a new turn. Capitalism and Communism had, alike, disappeared into the archives of history.

THE division of mankind into separate nations had ceased. In an uncommitted nation a great Prophet had arisen who had taught that enough to eat could bring even more pleasure than simultaneous death to our enemies and ourselves. But he had not confined himself to this hedonistic argument. He had revived an older and almost forgotten ideology which taught that people should love each other, and even that they should love their enemies.

Oddly enough, this idealistic doctrine did as much to convert public opinion as did the appeal to self-interest. In Eastern and Western lands alike, mobs assembled, shouting: "Let us all live in peace. We will not hate. We will not believe that we are hated."

At first the mobs were small

and were easily dispersed by the police, but gradually the words of the Prophet found more and more of an echo until only governments were left preaching the old doctrines. At last even they surrendered to the immense wave of liberation and goodwill that swept over the world.

Mankind had established a single government, and had forgotten the old divisions that had kept the human race in bondage to strife. The new generations knew little of the cold war period since all

knowledge of it had been kept secret while the danger of war remained, and very few in the new world of joy cared to plunge back into the gloomy abyss in which their grandparents had thought themselves compelled to live.

The messages from the Dark Companion were almost unintelligible, except to historical students. They had the same musty, old-world flavor as we should feel if we got messages from Wessex and Mercia denouncing each other's abominable wickedness.

When the messages from the Dark Companion reached the Earth, the World Government considered them and at last sent a brief reply. The reply said: "Come home together and forget all this nonsense." The reply reached the Dark Companion a hundred years after the immigrants sent their triumphant messages. Warned by the fate of the Moon and the Planet, the two parties on the Dark Companion had established an uneasy truce which was kept in being by the Great Deterrent. But neither side had abandoned hope of ultimate triumph or ceased to regard the other as the progeny of Satan.

Make the most of yourself, for that is all there is of you.

— Emerson

Each side, throughout the century since their landing, had been inspired by a great faith, the faith that themselves were good and the others were bad. The dreadful message from Earth showed that the ideologies in which they had lived were outmoded. When it appeared that the government not specially representing either East or West had sent identical messages to both groups, the faith of each side collapsed and each side felt that it had nothing left to live for.

In sorrow, both groups met in no-man's-land, and both decided that life had nothing more to offer to either. In a joint harangue the leaders of the two sides proclaimed their common loss of faith. Sadly and solemnly, in the sight of the two assembled groups of immigrants, they set a light to two very small nuclear weapons, and after a solemn moment of waiting all were reduced to dust.

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washes cleanest —spins driest!



The specialist washer that does both jobs better...

Washes cleanest — because it cannot tangle clothes

The Galamatic washing bowl is designed specially to wash clothes. Galamatic does not lose washing efficiency as do single-tub automatics, because the Galamatic wash-bowl does not have to double as a spin-dryer.

The Galamatic wash-bowl gives you exclusive Gala no-tangle washing action that rolls and turns clothes separately, 65 times a minute, turning clinging dirt into float-away suds. Cleansing suds reach every fibre of clothes washed by Galamatic's no-tangle action.



Spins driest—because it spins faster than any other washer

The Galamatic spin-dryer is designed specially to rinse and dry clothes. It does not have to double as a wash-bowl, as in single-tub automatic washers.

The Galamatic spin-dryer spins 2,850 times a minute—more than twice as fast as the dryer in any single-tub automatic washer available in Australia... yet your most delicate garments are completely safe in this smooth-sided Galamatic spin-dryer. Light fabrics come out ready to iron. Thick blankets are lighter, easier to handle, than ever before.



...and has all these time and money saving features:

saves washing time

Galamatic completes an average 12 lb. wash in 15 minutes. This is half the time that a single-tub automatic washer takes to complete the same washload. With Galamatic's twin-tubs, 6 lb. of clothes are being washed while 6 lb. are being rinsed and dried at the same time. Exclusive "no-tangle" washing action and smooth spin-drying saves ironing time, too. Clothes are drier and have no hard-to-iron creases.



economical with hot water

Galamatic uses less than half the water required by many single-tub automatic machines. Sudsy water is saved and quickly returned to the wash bowl for a second load. Galamatic uses much less water for rinsing than do other washers.



gives a thorough deep rinse

The spin dryer bowl has the holes at the bottom so that rinsing water is drawn right down through the clothes. Every trace of suds is rinsed out of the clothes. Galamatic's specially designed spin-dryer gives most efficient rinsing and drying.



built-in safety features

Individual table-top lids on the washer and dryer bowl cannot be opened by young children. The Galamatic spin-dryer will not operate until the safety, transparent "see through" lid is closed. A special safety brake stops the spin-dryer within 2½ seconds of the lid being opened. Galamatic's controls are in a rear panel on top of the machine, out of reach of young children.



easy to operate

Just set two simple automatic controls and Galamatic does the rest. It washes for the correct time, according to the type of washload.



The heater model, with thermostatic control, automatically maintains the correct water temperature throughout the wash. And Galamatic switches itself off when washing is completed.

keeps clothes free of "fluff"

It's the only twin-tub washer with Filter Clean that traps the fluff and lint other washers leave on clothes. Galamatic saves you picking fluff off clothes. Washing powder is placed in the Filter Clean and spread evenly with no risk of streaking.



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LESS YOUR TRADE-IN
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house, a butcher, two women's shops, the Post Office, the bank, the church (each denomination taking it in turns for their services on Sundays) and a produce store where anyone could sell as well as buy, and Markey's.

Mr. Markey's store was modern, the goods sold for only a few pence above city prices, and anything he didn't have he'd get for you right away, no trouble at all.

A nice little country town if you ignored the tendency to gossip. It was the nature of the place that counted. Gulgarr was a time-to-look-and-see place, while the city was a do-or-die place. It counted a lot to most of the folk that lived thereabouts.

Outside Markey's was a row of dungaree-worn stools. Rod hated passing Markey's store at this time of day. The stools were warm with men-flesh, pipes and stubby fingers prodded the air as the conversation grew to heated discussions. When anyone came near the air was clear, except for rays from eight pair of sharp eyes ready to pick up and contact gestures or words from the passerby.

Past history was but yesterday. If Sam Jones played a dirty trick fifteen years ago it was raked up with the juiciest of pleasure whenever Sam Jones or his kin came by.

The men were silent as Rod came nearer. He looked past them, down the road, and pretended to take keen interest in the bare sycamore in the churchyard. He couldn't close his ears. He heard every word that he was meant to hear.

"What good is that kid going to be when her time comes? Why isn't her husband with her? Gallivanting around the countryside. Ought to be ashamed."

Continuing . . . A TIME TO BE BORN

"Shut up, you old gossip," Rod turned sharply. Doc Tandy was standing on the doorstep smiling at him after his admonition to the talkers. "Your mother's fine, Rod. About another week, I'd say. Call me when she needs me."

Rod nodded dumbly and went on. Doc said that just so those blokes could hear. Doc always stood up for people. The Doc was everywhere, always doing things for people, at all times; his white hair long and bushy, his body rotund and jolly, his eyes blue and dancing.

AROUND the next bend was Skown's farm. The trees were restless again, and even as he watched, lips curved and eyes soft with admiration and wonder, they were shaken with an uncouth wind coming up from the south to herald ominous sheepskin-clouds of grey loaded with rain.

The trees moved again roughly, tossing their branches in agitation, and then tried to settle in the cold. Like a dog getting up and rounding itself to get comfortable for a sleep, Rod's pace increased. He'd have to hurry. The rain would be on them in an hour if the wind persisted in its purpose.

He'd be lucky to get his chores done and stay dry, let alone get home before the clouds spilled their offering to the earth.

Mrs. Skown was waiting on the verandah, peering down the road through her distrustful grey eyes, her hair more like dirty string than ever, hands hanging at her sides like worn-out gloves.

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And — like his mother — a child, very near its birth-time, heavy under her grubby apron.

She merely grunted as he came up the path. Did she not expect him? He'd never missed a day or been a minute late, but Mrs. Skown looked peevish and overtired.

Before he'd murmured good afternoon she'd spoken the list of his chores like a child reciting a dull poem without interest. "My husband has gone to Dodson's," she added in her flat voice. "He says you gotta look out for that silly cow Betsy. He heard her bellowing through the night like a mad thing. She's dropped her calf most likely." She turned her thin neck for his nod of understanding.

He nodded. She went indoors, slowly, heavily. Rod was frightened. She looked dreadfully ill, and Mr. Skown had gone and there was no sign of the full-time farmhand, either.

His mother, Mrs. Skown, and Betsy surrounded him like a nightmare. The only escape was to run away. He was dreadfully afraid he would have to help if he stayed. He'd just die, that's what he'd do; or else the babies would die. He just knew something would go wrong. He'd have to run away! He couldn't stay and be at hand when the time came. He couldn't face it, he just couldn't.

He heard an echo of his father's voice: "Face up to things as they come." Well, that was all right for adults, people who had had the time to learn about these things.

It was different for a boy only fourteen.

And Mr. Skown had gone and left him to find Betsy. If the cow was bellowing all through the night as his wife had said, why didn't its owner go and find out if it was in trouble? But he had left the task to Rod. The boy decided that it had been done on purpose so that Mr. Skown could have an excuse to find fault.

Bad officials are elected by good citizens who do not vote.

— George Jean Nathan

Rod rounded the side of the house. Mrs. Skown was carrying a bucket of water to the back verandah. The tap near the kitchen door had been leaking and yesterday she had belted it with a hammer till it stopped. Now she drew water from the shed tap for the needs of the house.

She looked ill. He ran to her. "I'll carry that for you."

She stopped and stared, her face stiff. Her hand relaxed on the bucket as he took its weight. "You want something from me? Perhaps you want to skip a job or two?"

"No, Mrs. Skown, I just want to help. You look . . . well . . . tired." He turned his gaze from her lined face.

"All right, then. Put it near the stove. I'm going to scrub the kitchen floor."

"Now?" he squeaked in disbelief. "I mean, today?"

She stared again, her eyes dulling.

"I'll sweep it for you," he offered quickly. And he put the bucket of water on the weather-punished verandah and grabbed the millet broom propped near the door and made a quick job of it before she could protest.

"That will do," he said kindly, but with a forcefulness that surprised them both. He didn't stop to wonder at his sudden dominance, but disappeared into the shed, feeling a comfortable prickle of pride crawling up his back. He was certain Mrs. Skown was still standing in the same spot, her eyes on his departing figure.

He rushed through his jobs, surprised at his quick efficiency. Something was happening to him. Perhaps he was beginning to "believe in himself," a favorite thrust of words of his father's.

The sky blackened. He climbed the milking-yard split-rail fence to open the gate for the cows. He turned. Mrs. Skown was on the verandah, bending in a queer position, as if in agonising pain. This was it. The baby was coming. He started running across the paddock.

HE'D leave now, tramp across the hills at the back of the farm and hit the road about two miles away. He'd thumb a lift to the canning factory. He couldn't face the possibility of helping at a birth. Not even Betsy's. Perhaps her calf hadn't been born and she was in trouble.

He ran harder, faster, crossing the second paddock and running in the direction of the sandy creek where it was the boundary between Mr. Skown's property and his next-door neighbor's. After five minutes he stopped,

taking his bearings from an ancient pine on the west side of the hill.

He heard Betsy bellow. Ignoring it, he ran on. His ears caught it again, closer now, coming from the direction in which he was running. It was Betsy.

Great plops of rain hit his face and hands. In ten minutes it would be pelting down. Visibility was growing poor; the night's cold blanket of air was descending early. He heard Betsy call again, much closer this time—clearer, as if she knew he was near and directed a plea of help to him personally.

Now he could see her, near the creek where the soil had washed away to a steep corrugated bank about 5 ft. deep. The water was shallow, but would not be for long. As soon as the rain came the creek would swell and swirl into small pockets of deep water. He looked closely at the cow. Her baby had been born. He ran to her.

The calf was in the creek and Betsy was on the bank looking fretfully down at the calf. Rod jumped in and picked it up in his arms. Although he'd never picked up one before he had no trouble lifting and holding it. But it was heavy and would get heavier. His arms already ached and he couldn't lift himself and the calf out of the creek bed. He walked downstream, Betsy following trustfully, to where the bank was lower and he could clamber back on to the grass. He felt a queer little prickle of pride at his achievement.

Betsy nudged him with gratitude. "Come on, Betsy, we have to get this baby of yours warm."

His feet stumbled into bandicoot holes, his back and arms ached, his heart

To page 60

"You'll hang, darling"

"You'll hang, darling, if you lay a finger on my beautiful IBM Electric. Of course my work looks better than yours — and I produce it faster, more easily. That's the IBM Electric for you — but for you we need another. Tell the G. M. he can put typing output up another 20% with another lightning-speed IBM Electric."

IBM ELECTRIC



thumped against his burden, but at last he struggled through the gate into the houseyard and into the shed. Miraculously the rain held its temper until they were safe.

He found an old shirt left on the peg behind the shed door and rubbed down the calf with it. He spread hay on the floor in the corner and stood back satisfied with his effort. The calf was sucking greedily. Betsy gave little grunting noises of love.

Then a scream came from the house.

Mrs. Skowns was sitting on the floor near the kitchen table holding her arms firmly to her sides. She moaned softly to herself. Her head jerked up as Rod rushed in.

"Leave me be, boy. Leave me be. I'll be all right. Go away, boy."

"I can't leave you, Mrs. Skowns." And he couldn't. It was just what

his dad had said. As things came up you had to face them. He had to help Mrs. Skowns.

She let him help her to her feet. He was surprised at how little she was, all skin and bone. He lifted her on to the bed and took off her shoes and her apron and found a blanket.

"Now what can I do?" he asked her. He knew there was one thing he couldn't do, and that was ring Doc Tandy, because the phone was out of order.

"Nothing," the woman answered. "Nothing. Babies take their time; they seldom hurry. You can't do anything, boy."

"I can make you a cup of tea," he said.

Continuing . . . A TIME TO BE BORN

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She sipped the tea and seemed much comforted by the simple act.

The full force of the storm pounded the iron roof like a bombardment, deafening them to other sounds outside. Rod stood there, torn between the decision of leaving Mrs. Skowns to find Doc Tandy or staying and doing what he could. The woman was quiet now, her eyes closed, her body relaxed.

The decision wasn't his to make. The back door opened and Mr. Skowns stood dripping a small flood on the kitchen floor.

He was startled to see Rod come out of the bedroom.

"It's your wife, sir; I'm glad you came. May I ride your horse and find Doc Tandy? Your phone is out of order."

"Satan?" Mr. Skowns was shocked. "You ride Satan?"

"I have to, sir. I could be hours finding the doc on foot."

"I saw his old car at the New Farm as I came through. Most likely he's still there. Ride Satan; he's still saddled. I hope you'll make it."

Rod was clomping down the road before he thought better of the idea of riding Satan. Or to wonder at the abruptness of the words between him and Mrs. Skowns. It was as if Rod had met the man on the same level.

"You'll act a grown man all of a sudden," his father had said.

He was wet to the skin in seconds. Satan behaved beautifully. He'd been told often enough a horse knows when to behave and when it can put a human in his place. He'd sometimes ride old Bob, who wandered into the school yard for bits of the kids' lunches and pats on the nose. But Mr. Skowns' Satan was another kettle of fish. Not even Mrs. Skowns would go near Satan. The horse and master were relatives of the same unpredictable disposition. Rod was afraid of him. Yet ride for the Doc was what he had to do. And Satan was the horse available. And that was that.

Doc Tandy was just getting into his old bomb car as Rod rode up. He explained about Mrs. Skowns and the phone.

"Good boy," The white head of hair nodded its praise. "You rode Satan, eh? Scared?"

"Yes, sir!"

"Don't be ashamed, Rod. Only the stupid are never afraid. But when you believe in yourself you can do almost anything."

"That's what Dad says. But I had to do it. I was frightened that if the baby came while I was there I could make some awful mistake and hurt it."

"Boosh! The little demons are tougher than you think. Don't be too harsh with yourself, Rod. Don't be scared of making a mistake. Everyone makes mistakes, but that doesn't say we've got to sit back and stop helping or stop trying."

"No, sir."

Doc looked at him closely, his eyes piercing blue. "Not sure of yourself these days, are you, Rod? Most boys think the world is in pretty bad shape when they are your age. Well, you did face up to things, you didn't run away. Running away never solves any situation."

"No, sir."

"Your mother's proud of you, Rod. Oh, yes." He put up his hand to silence the boy as he opened his mouth to protest. "Yes, I know she's short and sharp with you lately, cranky and hard to please. But she's worried about your father. Still, your job pays, she needs the money, and she's proud of your persistence in working for that man and his wife . . ."

THE silence was thick. The rain had eased, light drizzle clouded the atmosphere. "They aren't so bad," Rod defended them gallantly.

"You hadn't thought of it quite like that, eh, Rod?"

"No, Doc Tandy, I didn't."

"Don't be ashamed and don't torture yourself that you're a bad boy or any different to any other boy in the country. Your thoughts and actions will be of a man one day, of a boy the next. There's plenty of time; don't try to hurry the process of growing up."

"You'll be a fine man like your father one day. Come on, now, no more time to chat. Tie Satan on the back of the car and I'll run you as far as the turn-off. Mr. Skowns can unharness Satan and rub him down, it will give him something to do while the lady and I see to the baby."

"Never mind, thanks, Doc. I can cut across the bush just up the road here and be home all the sooner. I can't get any wetter, so I may as well walk that way. I'll fix Satan on to the car."

"Okay, son, just as you like. So long."

The old car roared louder than the recent storm and Doc disappeared behind a curtain of mist, Satan trotting behind, somewhat flummoxed at the loss of his dignity.

As Rod closed the gate of his own home he could see white ghosts at the back of the house. His mother's washing. The storm must have come too quickly for her to take them inside dry. The force of the wind and weight of the wet clothes had broken the line, the linen dragged its whiteness in the mud. He released the soggy lumps and put them in the tub on the open back verandah and looked up in surprise as his father's voice said, "Thanks, son, you've done a man's job."

And Rod knew that the time had come. He was a man at last. (Copyright)



White coffee needs the right coffee

Gorgeous smell of roasting coffee beans! That's the fresh coffee taste that comes through with milk or cream when you use Golden Roast. It's blended right, roasted right for white coffee: rich, best-of-the-coffee-beans Golden Roast.



So many ways to enjoy good white coffee: He likes it with just a dash of milk perhaps, or a float of cream. Maybe you love it really milky—or fluffed up Cappuccino-style. So long as it's white coffee, the right coffee is always Golden Roast.

(the one coffee blended right, roasted right for white coffee)

Disregarding all this, Bob had sat down and given a studiously factual account of his trip, of what he had done and seen, of what, in his opinion, caused one little restaurant to burst at the seams with success and another to languish with empty tables.

On the other side of the expanse of a shining-topped desk, Claude had lounged back in his chair, flipping the corner of the blotter with a disparaging thumb-nail and seeming to listen with only half an ear, with an occasional nod, an occasional sigh, a shifting of his broad shoulders in the chair, and a glance that roved out of the window to the buildings opposite and the band of sky above them.

Claude's rather showy office had remained unchanged, but the six weeks since Bob had seen him had brought about a change in Claude himself. He was as impressive looking as ever, with his great height and well-built muscular figure and his handsome, ruddy face and nut-colored hair. Forty-five years

art shop and gallery in the house which Claude had bought and planned to start a restaurant in, and that she had no money to fight Claude in a court of law.

Uneasily half-convinced by Lizzie's passionate claims before he left for London, Bob now found himself treacherously on her side, a losing side he didn't doubt for one moment. Claude hadn't made a great deal of money in a few years in a variety of business enterprises without knowing how to overcome little obstacles such as Lizzie Brownlow.

The building which now housed her gallery and shop was wasted on its present tenant. It was one of those old houses that sometimes live on, unviolated, among small luxury shops and rising blocks of flats, a Victorian relic not yet swept away by the river of progress. Claude had seen it as the ideal spot for an expensive small restaurant.

Disposing of Bob now and of his unwelcome opinions, Claude sat up and lifted the

Continuing . . . DROP DEAD

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Anna slipped over with the last pedestrians before the waiting tide of vehicles. He made to follow, but the policeman held him up and the traffic was a wall in front of him.

When at last he was free to go he saw that she had turned right and was half-way down Castlereagh Street. She was walking a little faster now, as one who had almost reached a destination. She put a hand to her hat and tucked her bag under her arm.

Now she was opposite the doorway of a hotel, had

placed a foot on the bottom step, and was looking up the broad flight. Looking up at Claude Nevinston as he came hurrying down the steps to meet her.

Claude was falling over himself to get to her, inclining toward her at a dangerous angle, presenting her with a humble smile and a wolfish eye.

Bob came to a halt and dropped back, unseen by either of them.

So his encounter with

Anna Herbert that day—or, rather, with her disappearing form—fixed the pattern for so many of the encounters that were to follow on later days, when one minute she would be plainly visible to his trusting eye and the next hatefully obscured.

The milling stream of people that came between them, shutting her out from his view, was like the gnarl-like cloud of his uneasy thoughts that was so often to make him draw back from too close a scrutiny of her and her ways.

No sooner were Claude and Anna seated at the table in the hotel lounge, and he had ordered their drinks and the waiter had left them alone, than the floodgates opened, and in a low voice, and with that single-pointedness which he trained on any object or aim he was pursuing, Claude started to pour out his feelings, the passion of his love for her; how every day and every night was filled with the thought of her, of her and her only; with the hope of seeing her, catching even a glimpse of her, hearing her voice on the telephone.

Her beauty, what it meant

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FOR THE CHILDREN

Wuff, Snuff & Tuff

by TIM



found Claude at the peak of his power to have his way with people and circumstances.

But Bob's cool eye, uncharmed by Claude's magnificence, detected the change. Was he sleeping so well? he wondered. Was he eating quite as heartily as usual? He had lost a little weight and he had lost a little color, and he had even lost a little of his bull-like self-assurance, suggesting that he was in the grip of a fever more consuming than that of money-making.

WITH grim pleasure, Bob proceeded to undermine a little more of that self-assurance.

"Actually," he said, "it occurred to me more than once — thinking it over while I was away — that the whole business is a little premature. Aren't you rather counting your chickens?"

Claude took out a cigarette and tossed the packet across the desk. "You mean all that claptrap about Lizzie Brownlow's lease? You can leave that to me."

"I've thought all along that she may not be such an easy nut to crack as you think."

"Have you now?" Claude's tone was belittling.

Bob felt his temper rising. "Yes, I have. That she may be able to prove she's entitled to that further year's tenancy."

"Let her prove it, then. At law."

They both knew that Lizzie Brownlow was running, at barely a profit yet, her small

telephone and told the girl to get him a number.

Bob had got up and walked to the door. Just one rash impulse he had given way to.

Looking back at the other who sat waiting for his number, he had asked in a tone deceptively casual: "By the way, the name Uriah — does that convey anything to you?"

Claude thought a moment. "Uriah? Yes, I think — wasn't he that slimy clerk fellow in Dickens, in 'David Copperfield'?"

"That all?"

"Only one I can think of."

Now, making his way in the crowd, he wondered what he would have said if Claude had seen the purport of his question.

Ahead of him, the people thinned a little and he caught a glimpse of Anna again.

Later he was to think it prophetic that she should have been wearing a grey suit. Grey, illusory, shadowy, come-and-go color, color of the mist thrown down by the gods to hide a fugitive.

A spill-out of people from a shop closed the gap again. The traffic on the road hummed by unbrokenly at his elbow. Hot sunshine, the smell of petrol, gusts of wall-flower scent from a flower-stall, of coffee, of fish from an oyster bar. He squeezed past three lamentably slow women. A suitcase hit him in the shins. A lost foreigner asked the way with laborious hesitancy. Now he had almost reached the next intersection.

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to him — like a magnet, like a spell — keeping him on the rack, determined to win her and yet not fully able to believe it possible that the day would ever come when she would be his wife.

The crowded hotel lounge might have been a desert for all that Claude seemed to be aware of the people at the other tables round them. Where was his guile, his business diplomacy, now? Disregarded were the maxims that had governed his career: never to show how much he wanted the thing he was trying to gain; never to arouse opposition by too obvious a pursuit; above all, never to admit even to himself the barest possibility of failure.

Claude's successes in the field of love had been fairly numerous, but not once before had they exacted from him more time and feeling

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than he could comfortably expend. Now his whole theme was his tormented uncertainty.

It was true Claude Nevinston, six feet four, in the pink of condition, in the prime of life, with barely a day's illness in his past, was actually trembling and damp of brow as the waiter put down the martinis in front of them. His eyes were fastened humbly on Anna's face as he took out a note and laid it gropingly on the tray held out to him.

It was more than true. Since he had met her for the first time six weeks ago he had thought of nothing else. Every day was a campaign to be planned. If he didn't actually have an appointment with her, he

somehow managed to put in an appearance wherever she was.

If she went to the hairdresser, when she came out he was nearby with his car and his suggestion of a dinner or a lunch or even a hasty cup of tea or a drink. The little group of shops that clustered round the corner from Braham Court — he might have had a dozen spies there, so often did Anna turn from making some small purchase to find him at her elbow.

When he stopped speaking Anna said matter-of-factly: "But surely, Claude, what you feel — or I feel, for that matter — isn't the point at

this moment. One other person's feelings come into it, don't they?"

He swallowed half his cocktail, put down the glass, and pushed it away from him. "Oh, Estelle?" he said with a frown. "Everything's been washed up between her and me for a long time. I know she hasn't been too keen to legalise our separation by divorce, but something I've just learnt makes me think she'll come round all right and agree to divorce me for desertion."

"It'll be all quite simple. She knows she won't suffer financially. I'm fond of Estelle. I want to see everything fixed right for her. And there's no getting away from the fact that she'll be a lot happier when it's over. Actually I happen to

know" — he tossed down the other half of his drink — "that there's somebody else in her life."

"Is there?"

"Yes. That fellow Willy Stanley who hangs around her. You must know that, living up here in that flat beside hers?"

"No, I don't. I know your wife very little. Living near doesn't mean anything. I know Willy Stanley, of course, but I shouldn't think there was anything serious between them."

"Oh, wouldn't you! What makes you say that?"

She hesitated, drawing on her cigarette, narrowing the pearly eyelids over the sea-blue eyes. "Well . . . just the sort of man Willy is. Someone rather nice and sort of romantic, and undemanding, but —"

"You're wrong, darling; you're wrong as wrong can be. I've reason to know there's more between them than that. Which, of course, makes things considerably easier. Anna, you will marry me, won't you? I've never felt like this about anyone before. I'm mad about you. I can't eat or sleep for thinking of you. Don't turn away like that, Anna — I'm not asking for any kind of firm promise. I'm only asking you to say — I mean, if you'll just say, 'All right, Claude, perhaps' — just that — you'll make me so deliciously happy. You do like me, don't you?"

"Yes, Claude, I like you very much." She gave him a smile that compensated for the lack of warmth of her words.

CLAUDE was more than satisfied. Under that smile he glowed and expanded, sat up, and lifted a finger to the waiter.

He said: "That's all right, then; don't say any more. That's all I want to know — you like me. I'll make you love me, yet. But I'll be content with 'like' to go on with."

But he wasn't. By the time he had taken out and lighted his next cigarette he was begging her to make him a little more sure of the future.

He was telling her that there was nothing on earth he couldn't achieve if his willpower wasn't weakened by doubt of her — no, no, not doubt of her, he didn't mean that for a minute — but doubt of whether everything was going to be all right between them when the divorce was through and they were free to marry.

He leant toward her across the table, his big handsome face suffused with emotion, with longing for Anna Herbert sitting so cool and quiet, her face shaded by the wide brim of her hat, listening, apparently. And yet Claude couldn't be sure that she was listening, or doing more than letting the tide of his words wash over her unnoted. Her expression might have meant that she had heard all this often before, not only from him but from many other men in her twenty-five years.

In a minute or two she managed to steer him into smoother waters.

"Have you had an invitation yet from Lizzie Brownlow for Joe Dyson's show?" she asked.

"Yes. Yes. This new genius she's taken up!"

"Well, perhaps he's not exactly a genius, but Joe's certainly got talent."

"Has he? I haven't seen any of his work yet?"

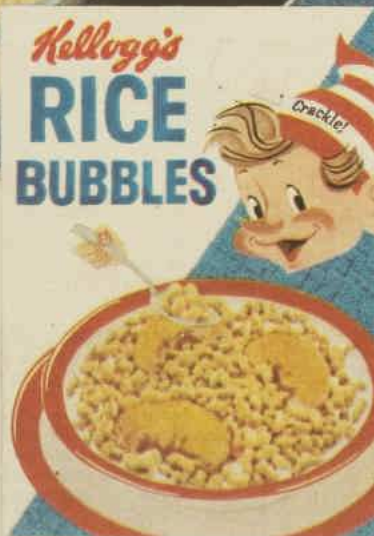
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Continuing . . . DROP DEAD

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"This is his first show. He's been away in the Northern Territory for months, and he's a very serious painter, a very ambitious young man."

"Oh? Well, I think she's led him up the garden path with her talk of a show next month. She knows she's got to leave there. She was given notice months ago. Actually, a good six months ago. Her lease is up and she's looking about for another place."

"That'll be none too easy to find, will it?"

"Oh, she'll find it, she'll be all right. She's a good little business woman from all I hear. And even if the gallery side of it hasn't made a fortune, the shop's worth moving to other premises. I think she realises that and will be glad to get away to a more central position."

Anna was thoughtful, slowly revolving her glass between finger and thumb. Her creamy skin accentuated the darkness of her lashes and the firmly etched corners of her lovely mouth as she looked down, absently watching the turning stem. "I thought," she said, "that Lizzie believes her lease entitles her to another year?"

"Oh, no, no, she doesn't think that. She's just trying to put it over us. Bob Rivers was saying something of the sort, too, a while ago. But he's wrong. He landed back this morning, by the way."

"Oh? Didn't you say he was going to be away for about three months?"

"Yes, that's what I thought." Claude gave a short laugh. "He had other ideas, though. As a matter of fact, his trip was a bit of a washout. Except for him."

His tone made Anna ask: "In what way?"

"Well, I doubt that his whole mind was on the business side of it. He seems to have run about having a very nice time, amusing himself generally. However, don't let us worry about Bob Rivers. Darling, another drink?" She shook her head. "He's an amiable enough fellow, but I'm afraid he won't ever be one of the shining lights in the firm. Let's change the subject. You are dining with me tonight, aren't you?"

SHE took up her bag and opened it, looked inside it vaguely, and shut it again. "Am I? I don't know, Claude."

"You do. You do." He leant across the table, his cheerful grin and half-playful tone challenging her to refuse him. "I clearly understood when I rang you this morning that you were free this evening. And listen—don't bite my head off, Anna—I was going to suggest that I come and have a snack at your place. Don't worry about the food. We'll pick up something on the way and have a little picnic. It's hardly credible that I've never seen your flat. When I went into Estelle's the other evening, your door was open and I heard your voice, but I hadn't the courage to knock and pay you a visit."

"Hardly a major undertaking," she said absently. "But, I'm not too sure about tonight, Claude, I mean about your coming there. Don't you think, perhaps—"

"You're thinking about Estelle again," he interrupted. "Well, you needn't. Estelle couldn't care less whom I have dinner with. I told you, she's not interested in me any more. She and I are through. You don't need to give her another thought."

At that moment Estelle Nevinson, in her flat on the seventh floor of Braham Court, was sitting with Willy Stanley. That is, Estelle was sitting, a slightly overplump, small figure far back on the sofa, her high-heeled little shoes that barely reached the floor adding a touch of helplessness to the distress on her face.

She was saying: "I'll never do it. I'll never divorce Claude. I'm going to make that perfectly plain to him and tell him he can put the whole idea out of his mind. I've never been so upset in all my life." A half sob caught the last word. "Oh, it's vile of him, utterly vile of him to suggest it."

Willy nodded angrily, flinging furious cigarette ash in all direc-

tions. "Yes . . . yes," and again: "Yes." Anything she said, anything she expressed an opinion about, Willy Stanley agreed with slavishly.

Willy wasn't sitting down. Following his usual custom he roamed the room restlessly, one moment his thin, wiry figure poised at the mantelpiece, a hand absently playing with the things on it, the next, at the window, scanning the traffic below or the sky above; waiting always, one might have thought, or searching for something.

Willy's name wasn't Stanley. That was merely an approximation to the tongue-twister he had brought with him to Australia from one of

the Eastern European countries. He spoke English fluently with a crackling precision that exploded like small gunfire from his lips.

"Why should I?" Estelle demanded. "Why should I? After all the years I've devoted to him! I've done my best to please Claude for fifteen years, but I'm not going to please him with a divorce. Why should I?"

"You should not, my darling," Willy told her vehemently. "You should not do a single thing that does not give you happiness." He dropped on to the sofa beside her and caught up her hand—a white little hand that glittered with diamonds and sapphires—and pressed it to his lips, then placed

it gently back in her lap and sprang up again.

After the battered harshness of his life in Europe, Estelle, like a morning star, glowing and tender, had risen on Willy's horizon. He was enraptured by her plump femininity, by her "piquant" face, her "cloudy" dark hair, her "mountain-mist" blue eyes—only adjectives of an earlier age seemed to fit Estelle. Even her flat, with its velvety, scented richly caparisoned luxury, harked back to an earlier period.

Almost every afternoon when he was freed from the motor sales-room where he had a job, Willy sped here to bask in Estelle's effulgence. All his being was here. The room he rented in a slummy

part of Darlington housed nothing more than the earthly husk of him.

Estelle leant farther back on the sofa sighing deeply, turning the rings round on her fingers. "Get me a drink, Willy."

He hurried out and was back in a minute with a tray of drinks and glasses.

He mixed her a pink gin and one for himself and brought them over to the sofa.

"You must not worry too much, Estelle," he pleaded. "Claude is a cursed big character, but this time he has met his match. You have me here. You have me." He folded his fists on his chest and spoke through clenched teeth.

"Don't be silly, Willy. You don't know Claude. When he wants a thing he's as cunning as a fox. Look how clever he's been already."

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"Angela"

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Six months ago on their return from a business trip to America, Claude had suggested not reopening their house in Vaucluse, but her taking this flat for a time while he stayed at his club. He had called it giving her a break from housekeeping and entertaining, and at first Estelle had seen nothing more to the move than that.

Then, unhappy and bewildered, she had found the weeks slipping away; had found Claude slipping away, too, his visits becoming rare, shorter, more perfunctory, until a week ago he had come to her with this bombshell: a request for a divorce.

Estelle sipped her drink, her eyes fixed moodily on a point in space. Willy, glass in hand, stood mutely by, looking down at her small dark head.

She said in a minute: "Of course there must be someone else. He wouldn't be so damnably active and trying to rush me into a divorce if he wasn't chasing after someone else."

Willy nodded. "Yes, yes, of course. That's for sure. A little bit of skirt."

Estelle frowned but said nothing. Sometimes she would snap at him irritably for his flights of out-of-date slang, but today she let it pass. She was grateful for his devotion. Here was someone who could never be bored by a discussion of her woes, someone who could

never say — like Claude — "Oh, for heaven's sake, Estelle . . .!"

"Have you no suspicions?" Willy asked. "Who it could be?"

"None whatever. How could I? If he wants to keep it secret! It makes no difference to me who it is. I've not the slightest doubt he thinks he's madly in love with someone. A man at Claude's time of life is bound to get these infatuations. I've begged him to see a psychiatrist. That's what he should do, instead of trying to smash everything up like this. Oh, you should've heard him talk!"

HER tone was loaded with bitterness. "As though he was dangling some wonderful prize in front of me! The freedom I'd have, the enormous alimony he'd arrange! I don't want freedom. I don't want his money. I want to stay Mrs. Claude Nevinston and not be a discarded wife, sitting around wondering if I'd ever marry again, and everyone pitying me in my lonely state!"

Willy dropped down beside her again. "You would not be lonely. Everyone would know you had me. Always! For ever!"

But she swept on, talking over and round and past his adoring face: "I'm ready to go back to the house, I'm ready to start up our marriage again, to forgive and forget, but I'm not ready to give him a divorce."

Her voice trailed off as though some very painful

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uncertainty had suddenly flashed between her and her bold words. Her eyes flew to Willy's with a hunted look. "Unless," she faltered, "unless Claude actually would — if it's true that —"

Willy drained his glass and put it down on the table with a sharp sound. He got up and whipped across to the window. There he turned and looked at Estelle. He came back and stood in front of her, and then stopped and said softly: "You need not give that another thought. I have settled that."

"What?" She looked up quickly. "What?"

He said, more softly, stooping a little lower: "I have fixed her." And suddenly Willy looked no longer the tender friend and counsellor, but a man who if the necessity arose could spring into action, and possibly very tough action at that.

Across the seventh-floor landing of Braham Court lived another disconsolate woman.

At this same hour Mrs. Patmore was also in a patently troubled state. She was alone, the doors were shut, the room was weighted with silence, the late midsummer sun streamed yellow across the floor and gave to the tables and desk an undusted, uncared-for look.

Rarely do people when alone exhibit signs of emotion. For the most part, those outward signs — sighs, hand-wringing, exclamations, are reserved for an audience to elicit from someone pity or interested questioning. Not so with Daisy Patmore.

AS she sat by the window, making a pretence of altering the hem of a skirt, every now and again she would drop the work in her lap to put a hand over her eyes or shake a distracted head, even once or twice to murmur under her breath: "Oh, dear, oh, dear..." Her greying blond hair fell limply over her worn pale cheek and her eyes were heavy. The navy-and-white-spotted silk dress she was wearing looked as though she had tumbled into it.

Mrs. Patmore was forty-eight, but all the appearance of middle-age had rushed upon her only in the past six months. Her former prettiness of clear fresh complexion and brightly colored hair had vanished and hardly a trace of it could now be seen.

She paused to thread the needle, but as she held the pointed silk to the eye her gaze went beyond it, far, far away, past the window out to the sky, to be fixed there on her anguished mind's eye picture. Once again her lips moved and sketched a half-finished phrase.

The audience that Mrs. Patmore might have been addressing clearly wasn't the Siamese cat lying so heartlessly asleep in a basket under the television set. The cat, exquisitely limp and gone-away, with its brown velvet paws folded over its brown velvet nose, hadn't stirred for an hour or more. The listener might have been an unseen one in the leather chair opposite her, Daisy Patmore's husband, Gerald.

Gerald had died six months ago, leaving his widow like a rudderless boat on a waste of uncharted sea. Since his death she hadn't been able to make up her mind about the simplest problem of everyday living. Gerald had always made the decisions, big and little, for them both; had told her what to do, where they should take their holidays, whom they should know, even what she should wear or cook for dinner.

When he had died of an unheralded heart attack friends had suggested various time-filling occupations, and Mrs. Patmore, accommodating from long habit, had bought the pretty cat, the handloom, the Russian grammars and dictionaries, the indoor plants. But all these panaceas had gone for nothing, had scarcely been tried.

What no friend had recommended was what Daisy Patmore herself had drifted toward and become secretly addicted to: a medium at a distant suburban address and eventually to the solace of automatic writing.

In the afternoons she would walk

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out with her shopping list, but once round the corner would whip into a taxi and half an hour later would be in the medium's secluded room searching for that message, that guidance, from Gerald.

Her own efforts at communication were usually reserved for the evening hours, but this afternoon there was surely need, if never before, of Gerald's advice.

She threw down her sewing and got up, drew the curtains across the windows, and seated herself at the desk in the dim light. There she sat for some time with the pen poised above a blank sheet of paper. Her watch ticked on, but the pen remained motionless. Ten minutes . . . twenty. Still no help, no other

worldly wisdom came through. She had only herself and her own possibly mistaken judgment to depend on in this crisis that faced her.

At last, with a deep sigh, she pushed aside the piece of foolscap, and drawing out a sheet of writing paper wrote a short letter.

She had just written the last words and signed her name when there came a tap on her door.

She guessed who her visitor might be, Hermione Webb, who often dropped in at this hour on getting home from her office to the flat which she shared with Lizzie Brownlow.

Mrs. Patmore pulled apart the curtains, letting in the light again, before she went out to the hall and opened the door.

Hermione brought into the sitting-room with her a commonsensical atmosphere very much of this world. A copywriter in an advertising agency, she earned a handsome salary and spent it handsomely on adorning her very worthwhile face and figure.

"Hermione. Come in," Mrs. Patmore said. "I knew it was you."

Hermione dabbed a peck at her cheek. "How are you, sweetie?" and followed her in.

"Oh, I'm fine." Mrs. Patmore's tone, as usual, was spuriously cheerful. "I was just pottering about do-

ing odds and ends. Wondering, actually, if I'd run down and buy something for dinner. It's such a bore to have to be always eating."

She surveyed the elegant figure in the crisp pale suit. "How wonderful you look! Is that a new dress?"

"Goodness, no! I've worn it quite a lot. You always set one up, Daisy, with pretty compliments."

"Well, it's true. Have you had a tiring day? I suppose it was very hot in town. Did they land that new contract you were speaking about the other night?" Such solicitous questions as these Mrs. Patmore had been used to greeting Gerald with on his return each day from the mysterious incomprehensible world of business. She put them now, not expecting answers. "You'll have a drink, dear?"

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Hermione seated herself on the arm of the sofa and opened her bag and took out her compact. In it, she studied her face and hair with concentration, then clicked it shut again, reassured that in the five minutes' walk from the bus not a wisp of the carefully casual ash-blond hair had suffered disarray. Satisfaction had stolen back into her face at this fragmented vision of herself, of the lustrous dark eyes, the full smooth lips, and the chin sharply undercut above the delicious column of the throat.

They chatted for a few minutes about nothing in particular, but at the end of that time even someone as self-absorbed as Hermione Webb could hardly fail to notice that instead of getting the usual half-attention from Daisy Patmore, she was getting no more than a scant quarter.

Searching her bag again for her key, Hermione got up. "Anything special worrying you, Daisy?"

"No. Oh, no, no. No. No," Mrs. Patmore said, so many dubious negatives clearly betraying an affirmative.

"You look very worried." "Do I? No, I don't think — There are always lots of little things to worry and upset one, aren't there?"

"And sometimes some big things?" Hermione persisted. "Well, it's just — well, I suppose it's just that every now and again it comes over me."

Her voice trailed off. Hermione kept her clear shrewd eyes on the other's face. "Come clean, Daisy. There's something new, isn't there?"

This time there was no answer. Mrs. Patmore's eyes flickered from Hermione to the desk where her unfolded letter was lying.

Continuing . . . DROP DEAD

Hermione's glance followed. "What is it?"

"Well — it's actually — I hope you won't think I've done wrong."

"About what?"

"About a letter I've written. I've thought and thought this afternoon till I'm nearly out of my mind."

Hermione crossed to the desk. "This it? May I read it?"

Mrs. Patmore nodded.

As Hermione stood scanning the letter, her back to the room, Mrs. Patmore didn't see the change of expression that ruffled the surface of her carefully composed face. Surprise, dismay, and lastly anger, they followed each other swiftly. The letter consisted of only a dozen lines, but Hermione stared at it for some time before she turned.

"My dear Daisy," she said crisply, "you can't do this, you must know that."

"I can—I must!"

"Now don't get into a dither."

"It's all very well for you to stand there! You don't know—"

"But it's impossible. It's too late."

"Oh, don't say that, don't say that!"

"Far too late. It's only your inexperience of practical matters that makes you think you could get away with it. You can't undo things with a stroke of the pen as though they'd never happened." As she talked Hermione was folding the letter — across, and across again, and once more — until it was no more than a tiny square of paper ready to be slipped into the wastepaper basket.

Lizzie Brownlow paid off

from page 65

her taxi and turned and stood for a moment on the pavement in front of her art shop and gallery. She had had a tiring afternoon in town with printers and importers and was looking in here on her way home to Braham Court.

As she surveyed the shop this afternoon it seemed as though she were seeing it for the first time, with a sharpened eye now that its existence was so seriously endangered.

It was after six o'clock and the shop door was shut, but,

FROM THE BIBLE

● "What things soever ye desire, when ye pray, believe that ye receive them, and ye shall have them."

— Mark 11.24.

shot though it was, how attractive the whole place looked, with its white and black paintwork, its shining brass door-knocker and cleverly arranged shop window. Anyone could see, even at this hour, Lizzie thought, that it had about it an aura of success. How could it fail to flourish?

Beyond, up the hill, tall flats and houses with their steep gardens had a view over rooftops to the water, to the yachts, to the ships, to the opposite shore. Braham Court was one of these blocks of flats so ideally convenient

for her. What a gay, short street this was in the mornings, she reflected, with the sun glinting along it and the air fresh and sweet; with cars and pretty young wives and their children, and their capacious shopping baskets and still more capacious purses!

Lizzie's expression as she stood looking at the shop was savage. Was it all to be swept away? All she had slaved for and built up here for over three years? Gutted and modernised and turned into a smart restaurant where rich would-be gourmets would rush like pigs to the newest trough for the privilege of paving through the nose and talking knowledgeably about sauces and wines! Just one more restaurant! One more bogus French restaurant! To put more money into the pockets of Claude Nevinston and his shareholders!

HER contribution to the world of civilised living went far beyond the shop. That was merely a sideline. The real thing was the gallery which at last was getting a reputation for its shows of the work of coming young painters and sculptors.

Lizzie Brownlow was forty. She had a pleasing frog-face with large prominent eyes and high cheekbones, and a head that was a little too big for her stumpy body. She burned with energy and enthusiasm. Each new artist she promoted was "brilliant," "terrific," "a sensation." None of them so far had been this last, but Joe Dyason's show was to be next month, and he

No, no, it would be next month.

She turned away and went down the lane at the side of the building and round to the back door.

Voices came to her from the back room, lazy, droning voices. Noel Fallow, who ran the shop for her, and Joe Dyason.

After the day's toil, the two young men were in there having their evening meal, were drinking red wine and eating a variety of tasty viands that needed no cooking: ham and Camembert and sauerkraut and salami and a yard of French bread to spread them all on.

The room, though small, served many purposes. It was crowded to bursting point, and being never tidied or cleaned was exceptionally cosy. There were canvases stacked against every wall, packing-cases full and empty, odd bits of furniture — discarded from the shop — and Lizzie's desk. There was also a divan in one corner. On this Noel Fallow slept. Penniless, a year ago he had come to camp here with Lizzie's permission, and though penniless no longer he still liked to save an honest penny.

Recently Joe Dyason, coming down from the Northern Territory with his high hopes and his canvases, had gently picked the lock of one of the upstairs rooms vacated by Claude's more biddable tenants, and had moved in with his rucksack and his sleeping-bag.

Lizzie entered and went over to her desk and sat down.

Noel Fallow got up and poured her a glass of vermouth and took it over to her. He was a plumpish, youngish man, a former find of Lizzie's who hadn't justified her hopes of him as a painter, but had more than

justified them as a business man when he had drifted into working in the shop a year ago.

At that time Lizzie had sold nothing but pictures and prints and art books, but gradually Noel had introduced Chinese ivories and African wood-carvings and Indonesian silver and Italian leatherwork and Yugoslavian embroideries, and the ease with which Noel himself, with his sleepy smile and amiable drawl, disposed of these items was a revelation to Lizzie.

At the desk, Lizzie sipped and smoked and opened her letters; at the table, Noel and Joe spread and munched unhindered.

Suddenly an exclamation broke from Lizzie.

"Eh?" Noel paused with his fork in a tin and looked across at her.

"It's come! The bullet! The fifteenth of next month!"

Joe's knife fell with a clatter. "The fifteenth? Just the week before my show!"

Lizzie tossed the agent's letter on to the table.

Noel took it up and scanned it. "Our instructions — failure to comply — further steps — court order — notice of eviction," he mumbled.

There was a bleak silence while the blow, the long-feared but only half-believed-in blow, sank home. Lizzie stared ahead of her, the cigarette hanging from her hand. Noel and Joe sat still, head bent over the dust and ashes of the feast.

At last Joe pushed his plate away and got up from the table. "Well, this is the sweet end of me," he said, stepping to the door and looking out into the trodden yard.

Lizzie rallied instantly, rallied to attack the nearest object. "The sweet end of

To page 67

"Some women will run to fat this winter"

"Most women will go on eating Limmits"

If you stop watching your weight in winter, other people don't. Friends see those ounces turning into inches . . . the tightening skirt, the stretching sweater. And if winter clothes add extra bulk, heavy winter meals add extra bulge. Yet you can keep slim without getting tired, growing cold and feeling downright hungry. Low calorie intake with a high protein content is the answer. You need a complete nutritionally balanced meal . . . just two satisfying crunchy LIMMITS with a cup of your favourite beverage.

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TABLE OF RECOMMENDED IDEAL WEIGHTS											
(20-30 years, weight without clothing, medium build)											
WOMEN	ft.	ins.	20 yrs.	25 yrs.	30 yrs.	WOMEN	ft.	ins.	20 yrs.	25 yrs.	30 yrs.
			sts.	lbs.	sts.				sts.	lbs.	sts.
5 0	7 11	7 12	8 2			5 6	9 2	9 5	9 7		
5 1	8 0	8 2	8 4			5 7	9 6	9 8	9 11		
5 2	8 2	8 5	8 7			5 8	9 8	9 12	10 1		
5 3	8 5	8 8	8 11			5 9	9 12	10 2	10 4		
5 4	8 8	8 11	9 0			5 10	10 2	10 5	10 8		
5 5	8 12	9 1	9 4			5 11	10 7	10 9	10 12		



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Continuing . . . DROP DEAD

from page 66

you! That's a weak-kneed, spineless attitude to adopt! I'm not admitting it's the sweet end of anyone yet."

"It's hardly spineless to realise you can't stand up to a man like Claude Nevinston," Joe threw over his shoulder.

"What rubbish! Of course you can if you show a little spunk. How do you think anything's ever been done in this world? Only by people having the courage to stand up and fight for it."

"Oh, yes, I know, I've heard that sort of talk. The village Hampden!"

"Well, don't imagine I'm going to lie down under this order to get out. I'm not going to let myself be pushed around. My lease can be read in two ways. I've got right and justice on my side."

"And Nevinston's got money and power on his."

Lizzie was on her feet, walking up and down in the restricted space. "When I think," she raged, "of the way we've worked to build up this place, you and I, Noel! It's the most attractive place for miles round. A positive ornament to the street. I know I've got to go eventually, I'm not unreasonable. But another year — another six months even — when we've had one or two really successful shows, I'd be well enough known then for people to follow me wherever I went. Heaven knows, I pay a high enough rent here and he can let the upstairs floor again."

Noel shook his head. "Chicken-fert, Lizzie. Think of the profits of a good eat-house."

"I shall fight it, I shall fight it," she declared.

"Do, darling." Noel was delicately peeling a ring of skin off a slice of salami. "Living around as I have I've received many an order to quit, but never one from a landlord as big as Nevinston. I've usually been able to throw the bloke downstairs so that he was afraid to come back."

Still standing at the door, Joe colloqued with himself. "Just when I'd got a break! The first I've ever had. Even if one of the other galleries shows interest in my work they're bound to be booked for months ahead. For the best part of a year probably. What the hell am I going to do? Who's going to pay my training bill?"

ONCE again Lizzie turned on him. "Oh, Joe, what a hopeless egotist you are! What about me, what about the shop? What about Noel and his job? Not that I'm accepting this for defeat for a single moment." She snatched the letter off the table and shook it furiously.

"It's just an attempt to intimidate me. They picture me crumbling and meekly bundling out into the street with my bits and pieces. Well, they've struck the wrong person this time. I'll show these big businessmen that they can't rattle me."

"Apart from the rhetoric, Lizzie, what do you mean to do?" Noel asked, and poured the last of the wine into his glass. His smooth, plumpish face showed no grave concern. Perhaps his sense of having mastered a new trade, salesmanship, was bearing him up.

Lizzie's answer when it came was curiously weak. She stopped short and stared at Noel. "What shall I do? What shall I do?" She went back to her desk and took up her bag and stuffed the letter into it. "I shall see Claude Nevinston himself. At once. Tonight. Before this very evening is over."

Soon after seven that evening Claude's car drew up to the doorway of Braham Court and he and Anna got out.

They paused a minute before going into the building and looked down the hill over the rooftops to the harbor. The breeze was freshening and ruffling the water, and after the hot sunset the sky had gone limpidly green. The pause between day and night was held precariously, was delicately balanced.

Claude drew a deep breath and threw back his shoulders delightedly. "This is lovely! Bliss! Doesn't that look wonderful?" he murmured, seemingly susceptible to-night, if never before, to every hint of beauty the world had to offer. Standing there beside Anna, his gaze came back to her face and rested there as though he found that the true inspiration of his words.

She had taken off her hat, and the stiff breeze, salt on the lips and lashes, was ruffling her short, bright hair. It was whipping an end of her grey-and-white chiffon scarf across her mouth.

Claude put out a hand and tucked it into place as he might have brushed away an insect that was annoying her. In doing so his hand just touched her cheek and a small shiver went through him.

Anna turned and walked to the doorway.

More slowly Claude followed, perhaps reluctant to end that moment out there by the car.

They went up in the lift to the seventh floor. Anna had her key out. She put it into the lock and

turned it. The door opened and shut behind them.

A few minutes after eight o'clock that evening a youth was walking along the street not far from Braham Court. He was star-gazing, though to be exact he wasn't gazing at the stars to which his head was lifted. He was looking for flying saucers, thinking how absolutely terrific it'd be to see one. To look up and see one suddenly shoot into view in the dark sky. A big glowing, incandescent, cigar-shaped object! No, not cigar-shaped, a real saucer. A lot of little saucers, with the mother-ship nearby. There — just

there! Its pace was terrific! And all sorts of weird lights were shooting out of its rows of portholes. It darted about and changed direction just as it liked, at terrific speed!

He gazed so hard at the patch of sky that it seemed as though his longing must be rewarded. What would he do? The street was empty. Would he run into a house and call the people out to witness the spectacle? Or rush to a telephone and ring up his mother? Or the police? Or a newspaper office? Come on, saucer, come on! he was urging under his breath.

The sky remained obstinately, darkly empty.

But the youth was fated tonight to meet up with something sensa-

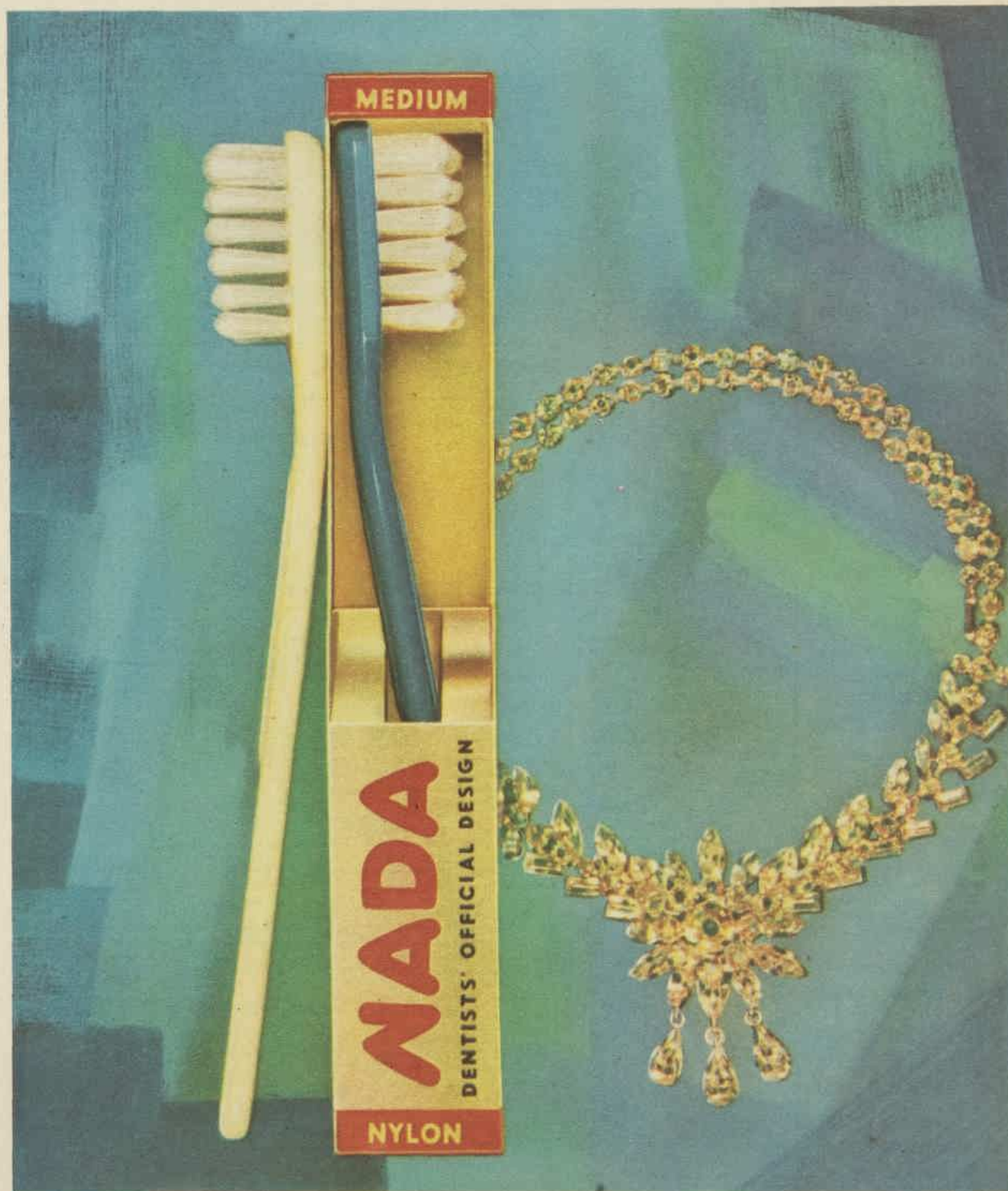
tional enough, if not so other-worldly as a flying saucer. Cheated in their quest, his eyes came down to earth.

He was directly outside Braham Court with its paved forecourt and its lighted entrance hall. To the right of the doorway in the shadow of a cypress in a tub something was lying. Something flattened, spread-eagled, broken, and grotesquely twisted. A man's body.

The youth didn't do any of the things he had been picturing a moment ago. All he did was to set up a clamor of odd, inarticulate noises; go forward; draw back; stand rooted.

Bob Rivers had spent an uneventful few hours since he had seen Anna and Claude disappear up the steps of the hotel. He had had a

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**HANSEN'S
JUNKET
TABLETS**



Continuing . . . DROP DEAD

from page 67

quiet dinner at home and had experienced the fate of returning travellers, that of his family more interested in relating their own domestic doings since he went away than hearing of the delights of his travels.

After dinner, looking round the familiar sitting-room and across the tree-shaded lawn, he began to feel that his six weeks away were already growing dim like the distant past. As his mother brought him up to the minute on her gardening activities and his sister's guitar lessons, Bob's mind went back to Anna, wondering what she would be doing tonight.

Wistfully, he decided that she would be alone. She would have parted from Claude after a cocktail — and that half-hour spent with him over a hotel table wouldn't have amounted to much — and gone straight home. There she might have dropped in for a chat with Lizzie and Hermione, or Estelle Nevinson, or even with the solitary Mrs. Patmore. All the tenants of that floor, he knew, were on casual visiting terms. Then into her own flat for dinner. Now she'd be reading, or something. There was no reason, he told himself, glancing at his watch, why he shouldn't go along to see her.

Just as earlier in the evening that star-gazing youth had fixed those saucers aloft by pure regard, so Bob fixed Anna domestically at home, a little lonely, a little bored, having heard of his return and wishing that he would drop in to see her.

HE did so, taking a taxi, since he'd lent his car to his sister, and, in company with that youth, his dream was obliterated by the brutal reality of the accident of Nevinson's death, when he fell from the balcony of Anna Herbert's flat on the seventh floor to the paved court below.

Bob stood in the street, shocked at first beyond believing. Claude? Claude dead! The most alive man he had ever met! Claude, the indestructible, the magnificent! It couldn't be believed.

But there was the scene before him: an ambulance, policemen, a small crowd of silently staring onlookers, and Claude himself, that dehumanised sprawled body. He recalled him as he had seen him in the office that morning, and the antagonism he had felt for him. Now, full of foreboding, he turned and went into the building.

Upstairs, he went straight to Anna's door. He waited a moment outside before ringing. Only three times he had met her. The other meetings had all been in public, and he didn't know how to face her with this catastrophe on hand.

He put up his hand and rang.

Then he saw that the door was ajar, and through it he heard her voice telling him to come in.

Anna was a front flat, side by side with Estelle's. It had been sub-let to her, and was furnished in somewhat impersonal shop-window style. But, looking round swiftly as he entered, some part of Bob's mind, even at this moment, registered jealously that, though he himself had never been here before, there were signs in plenty of her other visitors, leaning against

the wall, a couple of canvases of Joe Dyason's, an arid landscape and a portrait of the artist; some sketches of Noel Fallow's for a mural that he was doing in a flat below; and, lying on the desk, "My Shattered World," by Willy Stanley.

In no longer than it took to cross the room Bob noticed all this.

Anna came forward to meet him. She was wearing the grey dress she had had on this afternoon when he had seen her in the street going to meet Claude.

His first thought was how calm she seemed. How amazing that she could look so cool and collected! It was always said that women were tougher in disaster than men. He himself it was who made all the horrified comments about how ghastly it was, and how inexplicable, and poor old Claude!

Grave faced, she just listened and nodded at his conjectures about whether Claude might have been ill, had a heart seizure out there on the balcony to which his eye continually travelled through the glass door. The sun balcony, with its basket chairs and flowering plants, more ready-made decor from that shop-window. Once he

wind, and its pattering on his body seemed to drive home his nothingness.

Going back upstairs after one of these fruitless descents, Bob found Estelle in Anna's flat; Estelle and Hermione and Willy Stanley. Estelle, now dry-eyed and tight-lipped, flung at him the question that she had been hysterically demanding all the evening: why had those callous policemen left him lying in the street for people to gape at?

Hermione, as efficient as an air hostess and as trimly ornamental, exchanged a warning glance with Anna, and together they went into the kitchen and came back with a tray and glasses and a bottle of brandy. The brandy that Claude might have brought, Bob thought, recognising the brand. A harsh fact to be digested as well as might be! He pulled the cork and poured six stiff drinks for Claude's wake.

From the balcony to Estelle's side was Willy Stanley's beat. In and out, with that emphatic walk of his, tripping each time over the low step, cursing and turning to glare at it, muttering each time through clenched teeth: "Still there! Still there!"

He watched Estelle with a fierce proprietary gaze. He was like a man more than humanly alive. One violent

people could fall from balconies before a wisp of that ash-blond hair would be out of place.

Joe Dyason was slouched against a wall, hands in pockets, feet crossed, like a street loiterer against a lamp-post. And Anna, to whom his eyes came back and back, not because she was more beautiful than many other women, but because of something about her that stirred the senses and engaged the mind. She was sitting near the balcony door, her head turned to it, her face highlighted by the lamps the policemen had out there.

At last a detective-inspector and a detective-sergeant came back into the room and introduced themselves.

Preliminaries followed, and the detectives learned who each one was and what he or she was doing here.

Detective-Inspector Grogan, Bob noted, was a big dark man with the smoothest of manners and a glance which might have made each woman it rested on think he was an admiring male first and a detective afterwards. And how wrong she'd have been! The more austere-looking sergeant, Bob guessed, was a mere push-over to him. Anyhow, between them they could go on the menu as a sweet and sour sauce that still wouldn't make the dish any the more palatable.

To Bob's query as to whether it was all right to ask why the C.I.B. was investigating this accident,

IN AND OUT OF SOCIETY

By RUD



went out there and looked down.

The scene viewed from here lost some of its significance, was composed of squat forms, of hats and dark coats and the tops of cars. The crowd of people which had collected earlier had been pushed back and back and left to gape at a point too distant to promise much interest, and so had melted away.

The next hour was a nightmare one. It seemed to Bob that he was up and down to and from the seventh floor not once but a dozen times. To Anna's flat, to the street and back, that was his beat.

Sometimes Joe Dyason, who had arrived shortly after himself, went with him; a slightly injured-looking Joe. Joe the painter, he more than guessed, had only one aim in life: his success as an artist, and with his foot on the first rung of that ladder he seemed resentful of any happening, great or small, that interrupted that preoccupation.

He was like an actor playing a big scene when somebody in the audience coughs and sneezes.

Bob couldn't help thinking, with a sidelong glance at Joe's saturnine young-old face—the boy was only twenty-three, why need he be so impatient?—that Joe's air of injury was somewhat misplaced, since it was unlikely that anyone in the firm would deal with Lizzie's plea for an extension of her lease quite so ruthlessly as Claude! And Claude was dead. A sudden scurry of rain at that moment came in on the

death had perhaps woken in him echoes of his childhood in war-racked Europe, of bombs falling and bodies, not one but many, littering the roadways.

Down to the street again Bob went, to stand on the steps in the freshening breeze and pray for an end of this night.

When he went up from his last trip he wasn't alone in

ARIA

*I doubt that we will live to hear
In operatic song
As many notes as those it takes
To build at Bannelong.*
— Ian Healy.

the lift. A group of detectives from the C.I.B. went up with him.

Bob followed them into Anna's flat. The mixed bag of policemen stepped wordlessly through the sitting-room and out to the balcony and were out there for some time.

Wordlessly, too, inside the room the others waited. Like friends and relations outside an operating theatre! Bob thought. Estelle was on the sofa. Upright, like a bodyguard at her side, Willy Stanley was stationed. Did the man never sit down? What was he always keeping so alertly ready for? How spectacular Hermione looked! —if you liked that sort of artificial type. A dozen

Grogan was all genial helpfulness and explanation — "Sure. Yes, of course. Why not?" — and he assured them that he'd be every bit as open with them as he hoped they'd be with the police. It was this way:

To begin with, take the height of the balcony rail. Any sort of seizure or fainting fit he might've had — he'd have dropped down inside it, wouldn't he, not gone over it? See? There was one other item, too, that was a bit out of the ordinary. Not that they knew what it meant yet, but it needed some explaining. Beside the body — like it'd fallen from his hand or his pocket — was a leather wallet. Empty it was, not his own. His own was in his breast pocket. In fact, there was precious little doubt that the deceased had been pushed over the balcony, had been murdered.

So the word was said. The word that must have been at the back of everyone's mind for the past hour, ever since it had become apparent that the activities below hadn't grown less, that Claude's body wasn't being taken away to a hospital or the morgue, but that more police cars were arriving, powerful lights were being set up, and scientific men from the C.I.B. were at work.

Now, everyone grew suddenly still, and one thought was stamped like a flaring question mark on the silence: Who?

Quickly, before a single

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**EVERY DAY
IS
WOMEN'S WEEKLY
DAY**

Continuing . . . DROP DEAD

from page 68

glance or gesture could seem to hint at an answer. Bob asked to be told something more about the second wallet, but the inspector seemed to think that it was his turn now to ask questions, and he looked across at Anna.

"The deceased had dinner here with you, I believe?" he said in his friendliest tone. "Yes — at least," Anna corrected herself, "we hadn't had dinner when it happened."

"Were there just the two of you here?"

"Yes."

"Did he come by invitation?"

"Not by invitation, no. We were having a drink at a hotel, and as neither of us was doing anything else this evening, he suggested that we come back here for dinner."

Say it how she might, with that admirable calm and casualness of hers, Bob thought, it still couldn't fail to have overtones. And that was an understatement, he decided, as he glanced at Estelle's face; at which he saw the inspector, too, take a quick look and catch the hostile hardening of it.

Sergeant Manning's melancholy eyes, also, were busy between the two women as he speculated on the set-up here: why Nevinston should be dining alone with the girl in this flat and his wife next door not asked to the party.

The inspector was saying: "Would you tell us just what did happen, Mrs. Herbert? You say you and he were there alone in the flat when it happened."

"Oh, no," she said again, looking back at Grogan with that clear candid gaze of hers; and a wave of relief swept over Bob. "After we got here —"

"What time would that be?"

"A little after seven, I think. We sat and talked for a while and —"

"Any topic of particular interest? Anything that would suggest trouble or a crisis in the life?"

"Not at all, nothing of that sort. He seemed quite all right, quite as usual. We just sat chatting over a drink —"

"She paused."

"I see. And then?"

"Well — then — I went into the kitchen to see about dinner. Then I remembered that the woman at the shop round the corner had said in the morning that she'd have some specially good strawberries in today and that she'd keep me some. I went back to Mr. Nevinston and said I was going to run down to the shop for something. He said wouldn't I let him go, but I said no, I'd go myself, and I left him."

"Could you say what time it was then?"

"Yes, the clock in the kitchen said a quarter to eight."

"And what was Mr. Nevinston doing when you left him? Where was he? Was he on the balcony?"

"No, he was in here. He was sitting on the sofa." Her eyes for a moment flickered to the corner where Estelle

now sat, and Estelle's body stiffened.

Anna went on: "So I went down and got the strawberries and when I got back — it had happened."

Sergeant Manning shifted from one leg to the other, easing his rock-like stance. He asked the relevant question: "How long did this strawberry errand take you?"

"Well . . ." she took longer to answer this: "Couldn't say that exactly. I talked for a while with the woman in the shop and —"

"How long? Five minutes? Ten?"

She hesitated again. "It could have been ten. I certainly was away rather longer than I'd meant to be, because I was delayed by the lift as well."

"What way?"

"Well, you'll have noticed this isn't a very new building, the lift doors don't shut automatically, they have to be pulled shut when one gets out. When I got back downstairs I pressed the bell and waited, but nothing happened, and I guessed that someone hadn't closed the door properly on one of the floors above. It's not the first time that's happened. So at last I got impatient and started to walk up."

"Long climb on a hot night?"

"It was rather. I hoped to find the lift before I'd gone far, but it was stationary on

the sixth floor. I went to get into it when a girl came running out of one of the flats and said she was sorry that she'd left the door open while she'd run back for something she'd forgotten. So I took her down first, as she appeared to be in a hurry, and —"

"Which it looks like you weren't," Manning interpolated with a cool stare.

Anna looked back at him blankly for a moment, but went on: "When we got to the ground floor, Miss Webb was waiting there."

Hermione nodded. "I'd had a bite of dinner alone round at the Venezia and was just coming home."

"We came up together, and as we reached this floor, just as we got out of the lift, we heard a — a sort of shouting noise, frightened cries from the street below, someone calling. Mrs. Patmore was on the landing and —"

"Who's Mrs. Patmore?"

"She lives in one of the flats opposite. She said, 'What's that?' The door of my flat was open —"

"Had you left it open when you went down?" Grogan interrupted to ask.

"I can't quite remember. I had my bag with me, with my keys, but I could've left it ajar, now you ask me. Anyhow, it was open then, and Miss Webb and I ran in and looked over the balcony and there — there —"

Estelle suddenly gave way to hysteria, as though through Anna's eyes she was seeing

the shattered body of her husband in the street below. Her cries tore across the nerves with devastating effect. Hermione got up and ran over to her, tried to quieten her, but Estelle, having broken, was past mending just then. At last, with an inquiring glance at Grogan, Willy and Joe got her off the sofa and half carried her from the room and into her own flat, with Hermione following.

When quiet was restored, Manning went on as though nothing had intervened: "Say three minutes to get down to the shop, then eight or ten talkin' to the woman there, another five or so on the stairs and that. Could easy've been you were absent from your flat close on twenty minutes."

Suddenly appalled, Bob saw the drift of their questioning, the accent on the length of her absence: Having quarrelled with Claude and pushed him — accidentally or deliberately — to his death, she runs out and down to the shop and stays talking there as long as she dares, anything to be legitimately absent when his body is found. Still expecting at every instant to hear the outcry of that discovery, she doesn't take the lift but loiters up the stairs. Any minute, surely, someone will pass in the street and find him, and the conclusion will be that he has that moment fallen.

And in the lift — even then she doesn't come straight up! No! No! She volunteers to take the other person down. All the way down from the sixth floor! A very accommodating gesture, but, good heavens, how questionable! Then, what she'd been praying for: a witness, Hermione down below, to come up with her. And if those cries hadn't broken out just as they reached the seventh floor, she'd have got Hermione into the flat with her on some pretext or other and shown great surprise to find Claude not there.

IF challenged she could claim that he couldn't have lain there undiscovered for close on twenty minutes.

But the police could claim that he could have, in the shadow of that tubbed cypress tree, and at that quiet time of evening. Hermione, of course, coming from the same direction as Anna, naturally wouldn't have seen him.

It all added up, what the police seemed to be getting around to. Did Anna see their drift or didn't she? Bob looked across at her, but could read nothing in her face.

Abruptly he got up and went to the table and poured himself another brandy. His hand was shaking as he held the glass. He must be raving. They couldn't be thinking all that about Anna!

But they could! That could be what they were thinking! And nothing short of deliberate murder would suit their book. The accident that he himself was agonisingly beginning to visualise wouldn't suit them. Claude — Claude alone with her here, in a madly excited state, trying to force himself on her; Anna fighting him off; a struggle out there on the balcony; and somehow — somehow she pushes him away with such violence that he overbalances.

All both to talk about the railing being too high if you were floundering and backing and off your rocker in more ways than one as Claude may have been. Naturally, after that, in the panic of seeing what she'd done, she loses her head and runs out, and then all too naturally



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***** AS I READ ***** THE STARS

By ELSA MURRAY: Week starting April 24.

- ARIES**
MAR. 21—APR. 20
★ Lucky number this week, 1.
★ Gambling colors, green, grey.
★ Lucky days, Thurs., Tuesday.
- TAURUS**
APR. 21—MAY 20
★ Lucky number this week, 6.
★ Gambling colors, mauve, pink.
★ Lucky days, Mon., Tuesday.
- GEMINI**
MAY 21—JUNE 20
★ Lucky number this week, 2.
★ Gambling colors, orange, mve.
★ Lucky days, Thurs., Saturday.
- CANCER**
JUNE 21—JULY 20
★ Lucky number this week, 9.
★ Gambling colors, purple, aqua.
★ Lucky days, Mon., Tuesday.
- LEO**
JULY 21—AUG. 20
★ Lucky number this week, 2.
★ Gambling colors, orange, mve.
★ Lucky days, Thurs., Saturday.
- VIRGO**
AUG. 21—SEPT. 20
★ Lucky number this week, 3.
★ Gambling colors, orange, bk.
★ Lucky days, Thurs., Saturday.
- LIBRA**
SEPT. 21—OCT. 20
★ Lucky number this week, 4.
★ Gambling colors, pink, mve.
★ Lucky days, Thurs., Monday.
- SCORPIO**
OCT. 21—NOV. 20
★ Lucky number this week, 9.
★ Gambling colors, mauve, red.
★ Lucky days, Fri., Monday.
- SAGITTARIUS**
NOV. 21—DEC. 20
★ Lucky number this week, 6.
★ Gambling colors, mve., pink.
★ Lucky days, Thurs., Monday.
- CAPRICORN**
DEC. 21—JAN. 20
★ Lucky number this week, 2.
★ Gambling colors, yellow, blue.
★ Lucky days, Thurs., Tuesday.
- AQUARIUS**
JAN. 21—FEB. 20
★ Lucky number this week, 11.
★ Gambling colors, green, yell.
★ Lucky days, Wed., Tuesday.
- PISCES**
FEB. 21—MAR. 20
★ Lucky number this week, 9.
★ Gambling colors, mve., orange.
★ Lucky days, Fri., Tuesday.

[The Australian Women's Weekly presents this astrological diary as a feature of interest only, without accepting any responsibility whatever for the statements contained in it.]

Notice to Contributors
PLEASE type your manuscript or write clearly in ink, using only one side of the paper.
Short stories should be from 2000 to 4000 words; short short stories, 1100 to 1400 words; articles up to 1900 words. Enclose stamps to cover return postage of manuscript in case of rejection.
Every care is taken of manuscripts, but we accept no responsibility for them. Please keep a duplicate.
Address manuscripts to the Editor, The Australian Women's Weekly, Box 4085W, G.P.O., Sydney.

To page 70



starts to lie. If she'd said it was an accident, would they be likely to believe her?

The inspector's voice cut across his thought.

"Now, Mrs. Herbert, there's the matter of this wallet that was found lying beside the body of the deceased like I told you."

She nodded and put out her hand to Bob for a cigarette. He gave her one and lighted it, trying by an unhurried, unconcerned manner not to let her see how worried for her he was.

Unhurried, also, Grogan waited till this little ritual was over, then took the wallet from his pocket and held it out to her. "You'll recognise it, no doubt," he told her. "I will?"

He watched her closely as she took it, and if her surprise was simulated it was convincingly done. She

turned it over once or twice, opened it—an ordinary man's wallet, crocodile leather, rather shabby, empty, gold initials on one corner—and the look of bewilderment grew on her face, long lashes lowered, lips gravely closed.

"Yes, of course, I recognise it," she said slowly. "It was my husband's. Those are his initials. E.D.H."

"What was Mr. Nevinson doing with it? Can you tell us that?"

"No, I certainly can't. I simply can't understand it at all. My husband's wallet in his hand as he fell! How did he come to have it?"

"Well, that's what I'm asking you," Grogan's tone was jovial, but

Continuing . . . DROP DEAD

from page 69

his eyes on her were not amused. This little lady was too poker-faced by half! he was thinking. She'd got herself just a little too much under control. But she was pretty, and no mistake she had what it took! And Nevinson's partner, or whatever he was, was watching on the sidelines with a worried look.

"Where was this wallet?" he asked. "Where did you keep it?"

"Well, my husband's been dead eight months. He was killed in a car accident. And all his small belongings—little things like this, and letters and papers—I bundled up together and put in a drawer of

that desk when I came here about three months ago, meaning, of course, to go through them and sort them. But I put it off and there they still are."

"Do you know if this had anything in it when it was put away with his things?"

"I don't know. I haven't the faintest idea. I don't remember anything about it."

"And you maintain you can't even make a guess as to how it came to be with Mr. Nevinson when he went over the balcony?"

"Inspector—I told you—I know nothing about it."

"I see." His downward inflexion spoke volumes. He put out his hand and took the wallet from her. "Did Mr. Nevinson know your late husband?" he asked.

"No, oh, no. I only met Mr. Nevinson myself about six weeks ago. You remember, Bob? That night we were having dinner at Luigi's and Claude came in."

Stunned by this wallet business, Bob brought himself back with difficulty. "I remember, yes, just before I went to England."

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HE remembered all too well! Claude had come into the restaurant with another man and had stopped at their table and he had introduced him to Anna. How Claude had put himself over in the minute or two he had stood there talking! Anna herself that night, he recalled, had been looking her most enchanting. The expression in her eyes as she lifted them to Claude bending down to speak to her had held that irresistible mixture of gaiety and softness that made up so big a part of their beauty.

By luck—or good management—Claude and his friend were shortly seated at the next table, and at the end of the meal coffee and liqueurs brought the four together. He himself had been too happy with Anna that night to fear anyone else. Only now, in retrospect, he saw the picture plainly.

After his own dispatch to London a few days later, how far had Claude advanced himself with her? What had there been between them during those six weeks that had ended here tonight with Claude's death?

A gnawing anxiety for her growing involvement in the disaster took hold of him. In the brief silence that had fallen on the room he looked across at her, and suddenly a feeling of being separated from her by a mist of doubt and misgiving came over him. As she had been in the street this afternoon, so she seemed now: seen clearly one minute and lost the next.

Grogan was off on another tack. "You been living here for three months, you mentioned, Mrs. Herbert? I take it all the folk that live on the top floor are pretty friendly, aren't they?"

Bob finished his brandy and put his glass down on the table. He felt in one pocket and then in another, and, murmuring something about having run out of cigarettes, he turned and left the room.

When the door had shut behind Bob, Anna said: "Yes, we all know one another up here, though I don't know that we're particularly friendly."

"You live alone here, do you?" Manning asked.

"Yes."

"No friend or children or anything?" He managed in his own gloomy fashion to make the fact sound slightly derogatory.

And so round the tenants of the seventh floor: Mrs. Patmore—a widow, Miss Webb—no husband yet, Mrs. Brownlow—divorced her husband ten years ago, Mrs. Nevinson—living apart from her husband, Manning's disapproving sigh deepened after each name.

"Just the five ladies living alone," he ended, with sceptical emphasis on the last word.

In the bedroom the telephone rang.

To be continued

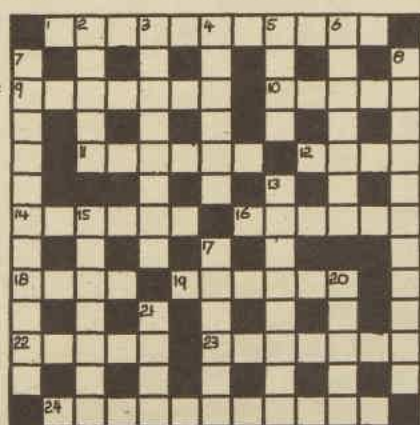
MANDRAKE THE MAGICIAN

THE creatures from space unsuccessfully approach a shark in an attempt to sell their "suchi crystals." Changing into octopuses, they try to deal with a real octopus. Mandrake prepares to follow. NOW READ ON...



THIS WEEK'S CROSSWORD

- ACROSS
- This might be the price list of the police (6-5).
 - Slips away as sleep (7).
 - Rat in exercise (5).
 - Doughy and inwardly odd (6).
 - Emit absolute duration (4).
 - Classification according to grade with a tin centre (6).
 - Sailor to obtain a butt (6).
 - Misfortunes in still suffering (4).
 - Bands for holding things together get holy blows (6).
 - Avarice is mostly water grass (5).
 - Phoenix is the capital of this State of the U.S.A. (7).
 - These ratings are sometimes very costly (11).



Solution will be published next week.



Solution of last week's crossword

- DOWN
- Listens, having the listener inside (5).
 - Set in red and it is not migratory (8).
 - Comes on Sunday after Good Friday (6).
 - Dislike extremely with lid on top (4).
 - Rubbing out the age to chant (7).
 - Discussion diverters (3, 8).
 - Nobody knows what may be there (5, 3, 3).
 - An interested hanger-on (8).
 - They are important on ship and on the land (7).
 - Arts turn on a steamer to make paste for false gems (6).
 - He is sent out to bring in information (5).
 - According to Isaac Watts, Satan finds some mischief for such hands (4).

Fashion PATTERNS

Fashion Patterns and Needlework Notions may be obtained from Fashion Patterns Pty. Ltd., Fashion House, 344/6 Sussex Street, Sydney. Postal address: Fashion Patterns, Box 1060, G.P.O., Sydney. New Zealand readers should address orders to Box 6348, Wellington. No C.O.D. orders accepted.

F7812.—Collarless trapeze coat has magyar sleeves. Sizes 32 to 38in. bust. Requires 2-2-3rd yds. 54in. material or 5½yds. 36in., plus ¾yds. 36in. lining (optional). Price 4/6.

F7493.—Two-piece suit with long-line jacket, in sizes 32 to 38in. bust. Requires 2½yds. 54in. material, or 4yds. 36in., plus 1½yds. 36in. lining. Price 4/6.



F7548.—Snug housegown for girl, in sizes 8, 10, 12, and 14 years. Requires 2¼ to 3yds. 36 in. material, 2¼ to 3yds. 36in. lining. ¾yd. 36 in. contrast for trim. Price 3/6.

F7811.—Tailored two-piece with semi-fitted jacket. Sizes 32 to 38in. bust. Requires 3¾ to 3¾ yds. 36in. material or 2¾ to 2 1-3rd yds. 54in., plus 1½yds. 36in. lining. Price 4/6.

F7548

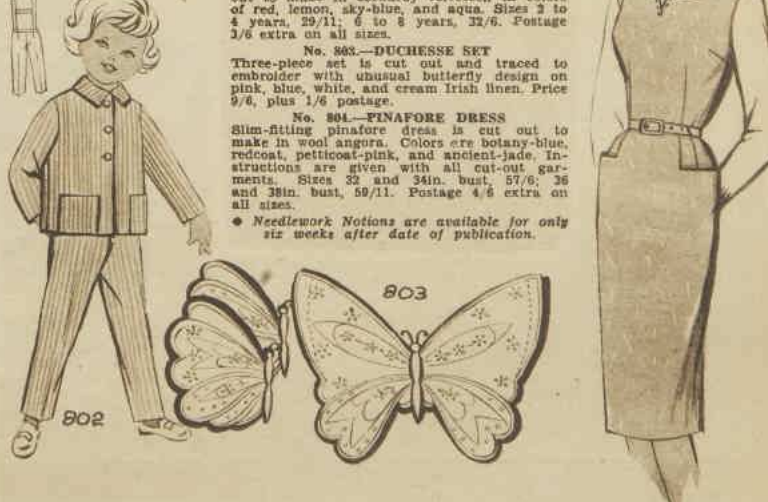
NEEDLEWORK NOTIONS

No. 802.—GIRL'S SLACKS AND JACKET. Black-suit for young girl is available cut out to make in corduroy velveteen in colors of red, lemon, sky-blue, and aqua. Sizes 2 to 4 years, 29/11; 6 to 8 years, 32/6. Postage 1/6 extra on all sizes.

No. 803.—DUCHESS SET. Three-piece set is cut out and traced to embroider with unusual butterfly design on pink, blue, white, and cream Irish linen. Price 9/6, plus 1/6 postage.

No. 804.—FINAFORE DRESS. Slim-fitting pinafore dress is cut out to make in wool angora. Colors are botany-blue, redcoat, petticoat-pink, and ancient-jade. Instructions are given with all cut-out garments. Sizes 32 and 34in. bust, 57/6; 36 and 38in. bust, 59/11. Postage 4/6 extra on all sizes.

Needlework Notions are available for only six weeks after date of publication.





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